

“Amazing no-churn ice cream recipes!”
Make the most of the soft fruit season!



Ingredients

Basic Ice cream recipe

2 cups Double cream
1 can (397g) Condensed milk
1 tsp Vanilla extract

Method

Pour condensed milk into large bowl and stir in vanilla. In separate bowl, whip cream until thick – do not over whip! Add third of whipped cream to condensed milk and fold in gently. Add remainder of cream and continue to fold in gently to keep as much air in mixture as possible. Mixture should be light and fluffy! Pour into a “freezer-safe” container which has a lid. Cover top of ice cream with waxed paper to prevent air coming into contact with ice cream before securing lid. Freeze for at least 6 hours or overnight. Allow ice cream to sit at room temperature for 15 minutes before serving.

Raspberry/Strawberry ice cream (add to basic ice cream recipe above)

500g Raspberries or 500g Strawberries
¼ cup caster sugar, 2 tbsp lemon juice

Gently mash berries and break to a pulp, add sugar and lemon juice. Leave for 1-2 hours to macerate. (Optional – raspberry mixture can be passed through a sieve after this stage if you want to remove seeds. Do not sieve strawberry mixture or the flavour will be compromised.) Follow instructions above to make ice cream. Put half ice cream mixture in freezer container and pour on half fruit, gently swirl through ice cream using a knife. Pour over remainder of ice cream mixture and repeat with remainder of fruit before freezing as above.

Blueberry Ice cream (add to basic ice cream recipe above)

500g Blueberries
¼ cup caster sugar, juice and zest of 1 lemon

Lightly pulse blueberries in food processor. Put in pan with sugar, lemon juice and zest. Bring to boil. Simmer until thickened and slightly reduced – approx. 15 mins. Leave to chill. Follow instructions above to make ice cream. Put half ice cream mixture in freezer container and pour on half puree, gently swirl through ice cream using a knife. Pour over remainder of ice cream mixture and repeat with remainder of puree before freezing as above.

All ingredients available from the Shop, whilst stocks last!