

Strawberry Ice Cream



Recipe By FoodieBook

Ref: 455

Heading: Puddings

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 8

Ingredients & Prep

500 ml double cream

200 g fresh strawberries

150 ml whole milk

200 g condensed milk sweet

60 g strawberry jam

4 eggs large yolk only

2 tsp lemon juice

Method

Step 1 - Place the strawberries & lemon juice in a food processor & pulse blitz into a coarse lumpy sauce, or mash with a fork/masher.

Step 2 - Place milk, cream, jam condensed & milk in a saucepan.

Step 3 - Place yolk into a bowl large enough to hold the cream/milk later.

Step 4 - Heat the milk/cream mixture stirring all the time to stop it catching on the bottom, use a thermometer & when it reaches 76°C turn off the heat then pour a little into the yolk & whisk hard, repeat a little at a time until you have used about half the hot milk/cream mixture, then pour the rest in & whisk, add strawberry mixture, cover & allow to cool, then put in the fridge to go cold.

Step 5 - Pour cold ice cream mixture into an ice cream maker & churn until stiff, spoon into a plastic lidded container & freeze for a few hours before serving.

Suggestion & Tips

Frozen or tinned strawberries work well, if tinned leave out the caster sugar.