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clotted cream and strawberry ice cream

This recipe is extremely easy and works perfectly with just the two whisks. However, if you have the time and want a super silky texture, try to whisk the mixture every 30 minutes for the first 3 hours.



- 2 large free-range eggs
- 125g caster sugar
- 2 x 227g tub Rodda's Cornish Clotted Cream
- 250ml full-fat milk
- 250g British strawberries, hulled and halved

Whisk the eggs in a large bowl until light and frothy. Add the sugar gradually and whisk for a further 3 minutes. Add the clotted cream and milk into the egg mixture and whisk well.

Spoon the mixture into an ice cream maker and freeze according to the manufacturer's instructions. If you're not using an ice cream maker, spoon into a 2-litre freezer proof container and freeze for 3 hours. Remove from the freezer and whisk until smooth. Return to the freezer for another 3 hours. Repeat this process 3-4 times, and then freeze for 2 hours, until semi-solid.

Place the strawberries in a food processor and whiz until nearly smooth, a few pieces of strawberry adds texture. When the ice cream has started to freeze but still soft, gently fold through the strawberries to create a rippled effect. Transfer to a plastic container and freeze until solid. When ready to serve remove from the freezer for 5 minutes or until slightly softened.

Time: Prep time: 15 mins | Freezing time: 8 hours

Makes: Serves 6 - 8

products used

milk (<https://www.roddas.co.uk/things-we-make/product/milk/>)

<https://www.roddas.co.uk/recipes/recipe/clotted-cream-and-strawberry-ice-cream/>

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