

No-Churn Homemade Ice Cream

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 395g can sweetened condensed milk (chilled)
- 600mL thickened cream (chilled)
- 1 teaspoon vanilla bean paste or vanilla extract
- FOR RASPBERRY COULIS:**
- 300g raspberries, fresh or frozen
- 2 tablespoon caster sugar
- 1 tablespoon water
- NOTE: you can substitute other berries in the coulis, if you wish.**

Equipment:

- loaf tin or plastic container
- stand mixer or electric hand beater
- fine sieve
- mixing bowl
- spatula or spoon
- flat knife
- plastic cling wrap

Method:

1. Ensure that the condensed milk and cream have been chilling in the fridge. Place a metal 8-cup loaf tin or container into the freezer to chill.
2. Begin preparing your raspberry coulis by heating the raspberries, caster sugar and water in a saucepan over low-medium heat.
3. Stir gently until berries soften and form a sauce. Reduce heat to low and cook for a further 5 minutes. Remove from heat and allow to cool.
4. Once your mixture has cooled slightly, strain using a sieve to remove seeds. Chill in the fridge until cold.
5. Place the chilled condensed milk, thickened cream and vanilla into a medium mixing bowl.
6. Using a stand mixer or electric hand beaters, beat mixture for 6-8 minutes until the mixture is thick and creamy.
7. In your chilled loaf tin, layer beaten ice cream with dollops of berry coulis. Swirl through using a flat knife.
8. Cover your tin or container tightly with plastic cling wrap.
9. Freeze for 4 hours or until your ice cream is firm. Enjoy!