

Amarena Cherry Ice Cream



FOR 1 L OF ICE CREAM

PREPARATION TIME 45 MIN

REST 2 H

Ingredients

40 cl whole milk
30 cl single cream
100 g sugar
1 tsp liquid vanilla extract
200 g amarena cherries in syrup*

Specific ustensils:
1 ice cream maker
Electric mixer

*available at La Maison du Fruit Confit.

Recipe

- 1 Melt the sugar in the milk over a medium heat and add the vanilla extract. Leave to cool.
- 2 Whip the cream until stiff and gently fold into the milk.
- 3 Pour the mixture into the ice-cream maker and leave to run for 30 min.
- 4 When the ice cream has set, add the cherries and their syrup. 6. Leave to turbinatone one or 2 more turns.
- 5 Put the ice cream in a container and leave to set in the freezer for at least 2 h before serving.