



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

RASPBERRY RIPPLE CLOTTED CREAM NO CHURN ICE CREAM

DESCRIPTION

Keep cool with this incredible raspberry ripple clotted cream ice cream. Our Cornish clotted cream gives the most sensational, rich and creamy flavour, it's a recipe you'll return to time after time.

INGREDIENTS

- 2 Large Eggs
- 125g Caster Sugar
- 250ml Double Cream
- 227g Trewithen Dairy Cornish Clotted Cream
- 250ml Trewithen Dairy Whole Milk
- 250g Raspberries
- 1 tbsp Icing Sugar

METHOD

1. In a large bowl, whisk the eggs until light and fluffy. While still whisking, add the caster sugar, one spoonful at a time, and continue mixing for a few minutes. Add both creams and pour in the milk, while continuing to whisk.
2. Pour into a freezer-proof container and freeze for two hours. Remove from the freezer, whisk thoroughly and return to the freezer. Repeat this step every hour until the ice cream is semi-frozen.
3. In the meantime, mash all but a few raspberries and the icing sugar together with a fork until smooth.
4. Stir the raspberry coulis through the semi-frozen ice cream and, using a cocktail stick, pull it gently through to create a beautiful marbling effect. Add the remaining raspberries on top and return to the freezer until frozen - approximately one hour later. When you're ready to serve, give it a few minutes to soften slightly and serve in cones or bowls.