



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

CHRISTMAS PUDDING NO CHURN ICE CREAM

DESCRIPTION

Ice-cream is the ultimate easy make-ahead recipe. All the flavours of the festive season safely tucked away in the freezer until you serve it with a fuss-free flourish. Our Cornish clotted cream gives the most sensational, rich and creamy flavour.

INGREDIENTS

2 Large Eggs
125g Caster Sugar
250ml Double Cream
227g Trewithen Dairy Cornish Clotted Cream
250ml Trewithen Dairy Whole Milk
250g Christmas Pudding, broken up
1 Orange - Zest
1 tbsp Icing Sugar

METHOD

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. Stir through the Christmas pudding and zest of one orange.

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 frozen.

When you're ready to serve, give it a few minutes to soften slightly and serve in cones or bowls.