



RASPBERRY & CHOCOLATE ICE CREAM

INGREDIENTS:

150g	DLA Fruit Nectar Raspberry
300ml	Cream
60g	Condensed milk
30g	Granulated Sugar
70g	DLA Santo Tomas 70% Dark Chocolate Couverture (Topping)
60g	DLA Fruitnectar Raspberry (topping)

Here is the home made method without an ice cream maker.

METHOD:

1. Start by chopping the dark chocolate into different sizes (to make the ice cream more rustic).

2. Add granulated sugar and condensed milk to fresh cream and whisk. Add in the Fruit Nectar and mix until fully incorporated.

3. Put half of the mixture in an ice cream container and spread evenly with a spatula.

4. Sprinkle the dark chocolate and Fruit Nectar all over the first layer.

5. Spread the remaining layer on top and sprinkle with more chocolate and Fruit Nectar.

6. Place in the freezer until the ice cream is completely set.

FEATURED PRODUCTS



Santo Tomas 70%
Dark Chocolate
Couverture



Fruit Nectar
Raspberry