

BLUEBERRY WHITE CHOCOLATE ICE CREAM

INGREDIENTS

ICE CREAM:

- 150g *DLA Ivana 30% White Chocolate*
- 150g *DLA Blueberry Filling & Topping*
- 150g Cream
- 20g Granulated sugar

TOPPINGS:

- 100g *DLA Blueberry Filling & Topping*
- 40g *DLA Ivana White Chocolate*

METHOD:

1. Start by melting DLA Ivana White Chocolate in a water bath. Once Ivana is totally melted, mix in the DLA Blueberry Filling & Topping.
2. Add granulated sugar to the cream and mix together with the chocolate and blueberry mixture.
3. In a container fit for ice cream, pour the mixture in and top with more DLA Blueberry Filling & Topping. Scatter white chocolate coins on top and place in the freezer to cool and harden for 3-4 hours.
4. Serve with warm blueberry pie (recipe in previous post)!

FEATURED PRODUCTS

Ivana 30%
White Chocolate



Blueberry
Filling & Topping

