

TASTE WITHOUT WASTE

Simple No-churn Coffee Ice-cream

Makes 500ml.

Ingredients

300ml thickened cream

200ml light condensed milk

2 tbsp espresso powder/instant coffee granules

50g dark chocolate with almonds, chopped

Method

In a large bowl whisk together the thickened cream, condensed milk and espresso powder until soft peaks form.

Fold in the chopped chocolate.

Carefully transfer to an 800ml capacity or similar airtight container.

Freeze for at least 6 hours before serving.

Source: Adapted from <http://www.nigella.com/recipes/view/ONE-STEP-NO-CHURN-COFFEE-ICE-CREAM-5550>

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