

NO-CHURN BLUEBERRY ICE CREAM

Serves: 10

Hands-on time: 20 minutes

Hands-off time: Overnight

INGREDIENTS

2½ cups (625ml) cream, cold

1 tin (385g) condensed milk

1 cup Rose's Blueberry Flavoured Cordial

¼ tsp blue food colouring

Serving suggestion:

Sugar cones

White chocolate

Fresh blueberries

Mint leaves

Rose's Blueberry Flavoured Cordial

Lemonade

METHOD

1. In a chilled medium-sized bowl, whip the cream with an electric hand beater until medium-stiff peaks form.
2. Gently fold the condensed milk into the whipped cream, being careful not to over mix.
3. Pour the Rose's Blueberry Flavoured Cordial into the mixture along with the blue food colouring and fold through gently to combine. Once combined, pour the mixture into a 30cm loaf tin and place in the freezer to set overnight. **Chef's Tip: As an optional step, scatter blueberries over the ice cream for extra flavour.*
4. As a serving suggestion, dip the rims of the sugar cones into the melted white chocolate and allow the excess to drip off. Set aside until ready to serve.
5. Make a mocktail by combining the Rose's Blueberry Cordial with lemonade. Remove the ice cream 5 minutes before serving. Scoop the ice cream into the cones, top with blueberries and mint leaves, serve and ENJOY! **Chef's Tip: Dip your spoon in hot water to make scooping easy!*