



RASPBERRY RIPPLE ICE CREAM

*Our no churn easy raspberry ripple ice cream is a vibrant,
refreshing cooler to enjoy on a warm, summers day.
No machine required!*

Prep time 15 minutes | Cook time 8 hours freezing | Serves 8

300g fresh raspberries	100g icing sugar
3 Clarence Court eggs, separated (use Burford Browns for a light orange hue in the ice cream)	300ml double cream
	100ml condensed milk

Place 150g of raspberries in a sieve and press through well into a mixing bowl underneath. Stir in 50g icing sugar to thicken a little to make a raspberry coulis and place to one side.

Place the egg whites in a large mixing bowl and the yolks in another.

Using an electric mixer, whisk the egg whites until stiff. Add 50g icing sugar a little at a time and keep whisking until stiff peaks. Place to one side.

Whisk the egg yolks until light and fluffy.

In a separate large bowl, whisk the cream and condensed milk together to soft peaks. Fold in the egg yolks and whipped whites until smooth and thickened. Gently ripple in the raspberry coulis. Add some whole raspberries if you want to or keep them for serving.

Spoon the mixture into a suitable freezer container and place in the freezer for 4 hours. Cover with clingfilm and then freeze for a further 4 hours or overnight.



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