



# RASPBERRY RIPPLE ICE CREAM

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

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

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

Place 150g of raspberries into a sieve over a mixing bowl and press the raspberries through into the bowl. To make the raspberry coulis, stir in 50g icing sugar to thicken the raspberries a little 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 they form peaks. Add 50g icing sugar a little at a time and keep whisking until the peaks stiffen, then place to one side and begin whisking the egg yolks until light and fluffy.

In a separate large bowl, whisk the cream and condensed milk together to form 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 like, 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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