

Ice Cream Without an Ice Cream Maker

Ingrédients

- 420g of whole liquid cream
- 300g of sweetened condensed milk

Préparation

1. A last summer recipe before moving on to autumn, and not just any recipe since it is a quick, very simple one, with only 2 or 3 ingredients: ice cream without an ice cream maker.
2. You probably know that I make a lot of homemade ice creams with my ice cream machine (and previously my sorbet maker) but I know that some of you do not have this equipment, so here is an alternative!
3. You can flavor it as you wish with vanilla, citrus zest, coffee extract, orange blossom, caramel sauce, or red fruit.
4. Ingredients :I used Norohy vanilla from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. Whip the liquid cream into whipped cream.
6. Gently fold in the sweetened condensed milk and the vanilla with a spatula.
7. Pour into a container and let it set for a few hours in the freezer before enjoying!

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