

fuss free flavours

tasty stuff without the fuss



Easy Peasy Strawberry Ice Cream

Makes 1 litre

Ingredients

500ml pot natural yogurt – any is fine
400 g tin of condensed milk
4 – 6 oz Strawberries – well mashed with a fork
Espresso cup (60ml) Framboise or other fruity liqueur (optional)

Method

Turn the ice cream machine on, pour everything in and leave to do its magic for 20 mins.

Scoop into a container and pop into the freezer to firm up.

Enjoy!

Notes

This recipe is very adaptable, try with fruity yogurt or different berries or liqueurs.