

Strawberry Ice Cream

Servings: 4-5 l

INGREDIENTS

- 2 cups heavy cream, chilled
- 1 can sweetened condensed milk
- 1 cup strawberries, chopped

PREPARATION

In a large bowl, whip the cream until soft peaks form.

Add the condensed milk, then whip until smooth.

Fold in the strawberries.

Transfer the mixture to a baking pan or bowl, then freeze.

Serve with strawberries!

Mango & Passionfruit Ice Cream

Servings: 4-5

INGREDIENTS

- 2 cups heavy cream, chilled
- 1 can sweetened condensed milk
- ½ cup passionfruit juice
- 1 cup mango, chopped

PREPARATION

In a large bowl, whip the cream until soft peaks form.

Add the condensed milk and passionfruit juice, then whip until smooth.

Fold in the mango.

Transfer the mixture to a baking pan or bowl, then freeze.

Serve with more mango!

Toasted Coconut Ice Cream

Servings: 4-5

INGREDIENTS

- 2 cups heavy cream, chilled
- 1 can sweetened condensed milk
- 1 cup coconut milk
- 1 cup coconut flakes

PREPARATION

In a large bowl, whip the cream until soft peaks form.

Add the condensed milk and coconut milk, then whip until smooth. In a pan over medium heat, toast the coconut until browned, stirring constantly.

Fold the toasted coconut into the cream mixture.

Transfer the mixture to a baking pan or bowl, then freeze.

Serve!

Chocolate & Dulce de Leche Ice Cream

Servings: 4-5

INGREDIENTS

- 2 cups heavy cream, chilled
- 1 can sweetened condensed milk
- 3 tablespoons cocoa powder
- 1 cup dulce de leche

PREPARATION

In a large bowl, whip the cream until soft peaks form.

Add the condensed milk and cocoa powder, then whip until smooth.

Drizzle the dulce de leche on top.

Carefully swirl in the dulce de leche, making sure it is not blended into the cream.

Transfer the mixture to a baking pan or bowl, then freeze.

Serve with more dulce de leche!