

Blackberry Ice Cream

Each scoop of our luscious Blackberry Ice Cream is infused with the rich, sweet-tart flavour of plump blackberries, creating a refreshing and irresistible dessert that will leave your taste buds begging for more.

Blackberry syrup

250ml water
250g sugar
250g blackberries

METHOD. Combine all the ingredients in a saucepan over medium heat. Stir until the sugar dissolves. Let the mixture simmer and bubble until the blackberries burst. Let the mixture cool completely then pour it through a fine strainer to remove burst blackberries. Store the syrup sealed in the fridge for about a week.

Blackberry ice cream

200 ml blackberry puree
120 ml blackberry syrup
500 ml heavy whipping cream
400 ml condensed milk
1 tsp vanilla extract

METHOD. Description. In a large bowl, combine the condensed milk, vanilla extract, and blackberry puree. Mix the ingredients together until well combined. In a separate bowl, whisk the heavy whipping cream until it reaches a stiff consistency. Gradually add the whipped cream to the blackberry mixture in two batches. Gently fold the cream into the blackberry mixture until fully incorporated. Pour the blackberry syrup on top of the mixture and give it a quick swirl to create a marbled effect. Transfer the mixture into a freezer-safe container, ensuring it is evenly spread. Place the container in the freezer and let it set for at least 6 hours, or until firm. Once frozen, scoop out the blackberry ice cream and serve it in bowls or cones. Enjoy your delicious homemade blackberry ice cream!

Notes
