

ROASTED STRAWBERRY SUMAC ICE CREAM



EXTRAS
#11

ALSO WORKS A TREAT WITH...

- Plums chopped into small, bite-size pieces instead of strawberries

RAISE YOUR GAME BY...

Adding ½ tsp vanilla extract to the double cream



ROASTED STRAWBERRY SUMAC ICE CREAM

This incredibly rich no-churn ice cream recipe is a fantastic summer dessert. It doesn't require an ice cream maker, but you still get an amazingly smooth and creamy result. The tart, tangy sumac in the syrup gives a lovely colour as well as helping cut through the sweetness of the ice cream - a spectacular combination!

Prep
10 mins

Cook
45 mins
+ 3 hours to
freeze

Heat


Serves
4

400g **strawberries** - halved
1 **lemon**
300ml **double** or **whipping cream**
170g **condensed milk**
80g **sugar**
2 tbsp any **spirit** (eg vodka, gin, etc)
(optional)

3 tsp



SUMAK BLEND

- 1** Preheat the oven to 190°C/gas mark 5
- 2** Mix the strawberries with the juice of the lemon, the sugar, 50ml of water and 3 tsp **SUMAK BLEND**, then roast for 20 minutes or until the strawberries are soft and the syrup has thickened
- 3** Scoop out the roasted strawberries and leave to one side, then place the syrup in the fridge for 15 minutes to cool
- 4** Whisk the cream until it forms stiff peaks
- 5** Stir in the the condensed milk, the spirit (if using) and a pinch of salt
- 6** Pour into a shallow container, swirl in the chilled strawberry syrup and freeze for 3 hours or until scoopable, then serve with the roasted strawberries on the side