

# Eat The View



## Recipes and Tips

### no churn ice cream recipe

from posting by twitter friend Carol Gerrard

I use an amalgam of several recipes for no churn ice cream I found online. I haven't got a photo as it was all polished off before I could take one!

500g Blackberries  
100g Caster Sugar  
2tbs Water  
600ml Cream  
1 tsp Vanilla Extract or Paste  
397g tin Condensed Milk

Place the blackberries, water and sugar saucepan and heat gently until the sugar has dissolved and the blackberries are soft. Push the blackberries through a sieve to remove the seeds then leave to cool (I use a mouli food mill)

Whip the cream to soft peaks, fold in the vanilla and condensed milk. Pour into a freezer proof container, pour over most of the blueberries and swirl though. Freeze until set. Pour over the remaining blackberry syrup when served. The syrup freezes well too.