

Italian Almond t Ice Cream



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Christmas Recipe Brochure

Ingredients

Italian Almond t Ice Cream

No of Portions – 20 (3 Scoops)

- 900 ml Fresh Milk
- 1400 g Fresh Cream
- 300 g Sugar
- 18 Egg Yolk
- 20 g Corn flour
- 100 g Almond Nougat
- 300 g Dark Chocolate
- 60 g Italian Almond Tea

Methods and Directions

Italian Almond t Ice Cream

- Brew Tea in Fresh milk.
- Add Fresh Cream & boil slightly.
- Whisk Sugar & egg yolk well.
- Add this to Milk & cream mixture & boil slightly.
- Add Corn flour, almond Nougat, Dark chocolate & mix well till fully dissolved.
- Allow it to cool & place it in the Ice Cream Machine.



- Prepare as given instructions.

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