



Mango Peach Strawberry Ice Cream

Ingredients

- 1 pkg (600 g) frozen MOOV!® 3 Fruit Medley, thawed
- 1 can (14 oz/300 mL) sweetened condensed milk
- 2 cups (500 mL) whipping cream (35%)
- 1/2 tsp (2 mL) vanilla
- 2 cups (500 mL) frozen MOOV!® Sliced Strawberries, Blueberries or Raspberries

Refrigeration time :
3 hours

Portions: 4 servings

Product: Moov 3 Fruit Medley

Productcode: 01108

Type: Fruit blends
Format: 12 x 600 g

Preservation :
Keep frozen at 0°F or -18°
below. Take out desired amount

return any product not used
Cover with plastic wrap. Do
not refreeze.

Preparation :
Thaw product in refrigerator
until completely thawed.

Use any way you like to
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incorporate into your
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Steps

Purée thawed package of 3 Fruit Medley fruit in a food processor until smooth. Scrape down sides as needed with rubber spatula. Transfer to a large bowl.

Stir in sweetened condensed milk, whipping cream and vanilla until well blended.

Pour into a 9-inch (23 cm) square glass baking pan; cover with plastic wrap and place in a stable position in freezer. Freeze for 3 hours, stirring after each hour and scraping crystals from edge of pan towards the centre.

At the end of the 3 hours, return mixture to food processor until completely smooth. Transfer to a plastic container and store in freezer.

To serve, scoop into bowl and add 1/2 cup (125 mL) fresh fruit or incorporate into your favourite recipe.

TIPS: For a smoother ice cream, press puréed fruit through a mesh strainer.

TIPS: For a lower fat version, replace whipping cream with table cream (18%)

TIPS: If you have an ice cream maker, skip steps 3 and 4 and follow manufacturer's directions.

TIPS: For best texture, use a large metal spoon to scrape across the top of the frozen mixture with spoon and mound in dessert dishes.

VARIATIONS: Use other MOOV!" frozen fruit to create other tasty treats: mango and raspberry, mango and blueberry, strawberry and raspberry or mixed berries.