



Raspberry Creamy Ice

Ingredients

4 ½ cups (1.125 L) frozen Alasko Raspberries
2 cups (500 mL) whipping cream (35%)
1 can (14oz/300ml) sweetened condensed milk
1 to 2 Tbsp (15 to 30 mL) lemon juice (to taste)
1 cup (250 ml) frozen Alasko Raspberries to garnish optional

Steps

Purée thawed raspberries 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 lemon juice 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 and pulse until smooth. Transfer to a plastic container and cover. Store in freezer.

To serve, scoop into bowl and add garnish with ¼ cup (60 mL) berries to each serving.

TIPS: Try different fruits to mix and match and create your own ice flavoured dessert using frozen Alasko fruit in any combination in place of raspberries.

TIPS: Garnish with additional fruit (thawed) if desired such as blueberries, blackberries or strawberries.

TIPS: Make into dreamsicles for the kids. Pour into ice moulds with sticks and freeze for about 4 hours.

Preparation time :
15 minutes

Refrigeration time :
3 hours

Portions : 2-3 servings

Product : Raspberries Whole IQF

Product code : 00205

Type : Classic fruits

Format : 5 x 1 kg

Preservation :
Keep frozen at 0°F or -18°C or below. Take out desired amount and return any product not used immediately to freezer. Do not refreeze if thawed.

Preparation :
Thaw product at room temperature or use frozen. Use any way you would use fresh fruit or incorporated into your favourite recipe.