

MINCE PIE ICE CREAM



Preparation : less than 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 6

- 5 mince pies - 1 small tin of condensed milk - 300 ml single cream - 1 ½ tsp vanilla essence

1. Fit the main blade to the main bowl and add the mince pies. Press PULSE for 3 secs, to roughly chop the mince pies. Repeat 3 times, or to desired consistency and scoop out mixture into a separate bowl and set aside.
2. With the main blade still attached, add the condensed milk, single cream, vanilla essence and press AUTO and blend for 60 seconds.
3. Press STOP and pour mixture into a separate bowl and place in the fridge. Chill for at least 10 minutes.
4. Turn on your Gelato Expert by pressing the FREEZER unit button. After approx. 5 minutes the bowl should be ready for use.
5. Press the ICE CREAM programme and once the paddle begins to turn pour in the chilled mixture.
6. Just before the ice cream is ready after approx. 15 mins remove the lid and add in the mince pie mixture.
7. Once the ice cream is ready, the Gelato Expert will alert you and automatically go into storage mode for 2-3 hours allowing you to enjoy it when desired. Serve your ice cream and store the leftovers in your freezer in a suitable airtight container.

Compact 3200 ■

CS 4200 XL ■

CS 5200 XL ■

CS 5200 XL Premium ■

Patissier Multifunction ■

Gelato Expert ■