

STRAWBERRY ICE CREAM



This Recipe comes from Charlotte Copas who is passionate about cooking and enjoys trying new recipes using fresh farm produce she picks with her children.

STRAWBERRY ICE CREAM

Strawberries don't freeze well so if you have some left over then this super-easy ice cream is a great way to use them up and have a supply of luscious strawberry ice cream in the freezer.

WHAT YOU NEED

700g strawberries

Juice of ½ orange

175g caster sugar

450ml double cream

WHAT TO DO

1. Slice the green husks off of the strawberries.
2. Put the strawberries and the juice into a food processor and whizz.
3. Strain the puree through a sieve (I have omitted this stage before and the ice cream just has little crunchies from the strawberry seeds. If you want smooth ice cream then please include this stage).
4. Whip the cream until firm but not solid and fold into the puree.
5. Either use an ice cream machine to churn or place into a container and freeze, beating at hourly intervals to make sure it doesn't crystalize.

IDEAS

Use your Strawberry Ice Cream to make an impressive dessert—Eton Mess Ice Cream Terrine (see Recipe Sheet on our web site—www.copasfarms.co.uk)

Use freshly picked strawberries from Copas Farms Pick Your Own for this Recipe. You can call the 24-Message Line Numbers for the Farms for details on opening hours and produce availability:

- ◆ Calves Lane Farm, Iver: (01753) 652727
- ◆ Lower Mount Farm, Cookham: (01628) 529511

