

Strawberry meringue ice Cream

Serve the ice cream with some fresh berries such as blackberries or blueberries.

Ingredients

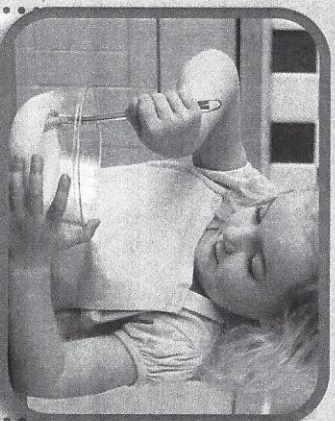
- 125 ml double cream
- 2 heaped dessertspoons natural yogurt
- 2 level dessertspoons icing sugar
- 4 large strawberries
- 1 meringue nest

What to do

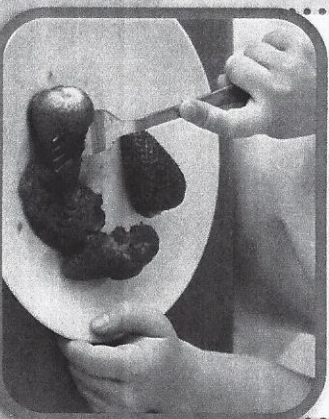
Equipment

- workmat
- measuring jug
- dessertspoon
- mixing bowl
- spring whisk or 2 forks
- freezerproof container with lid
- (about 400 ml capacity)
- small plate

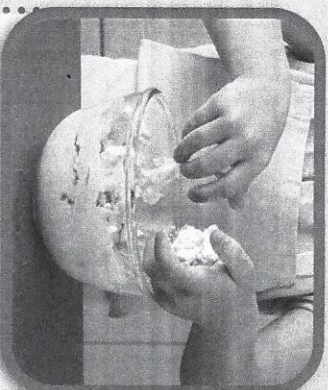
Serves 4



1 Whisk the cream in the bowl until it's light and fluffy. If you don't have a whisk, you can use 2 forks held together. Add the yogurt and icing sugar to the cream and whisk it again.



2 Place the strawberries on the plate and mash them with the back of a fork until they are squishy. Pull out any green stalks. Tip the mashed strawberries into the cream mix.



3 Hold a meringue nest over the bowl and crush it in your hand, then drop it into the mixture and give it a gentle stir.



4 Pour the mixture into the container, put the lid on and put it in the freezer for at least 2 hours or preferably overnight.



KATY SAYS

Homemade ice cream should be taken out of the freezer and put in the fridge about 30 minutes before serving.

Once the Strawberry Meringue Ice Cream has frozen, you can eat it!