

Orange ice cream

Preparation time: 3 h. · Level of difficulty: very easy ·

Quantity

Ingredients for 4 people.

Ingredients

4 piece Fresh oranges
60 g Sugar
1 tsp Vanilla sugar
4 tbsp Milk/coconut milk
150 g Whipped cream/spray cream/soy cream

Preparation

Cut off a "lid" from the oranges and keep it, carefully scrape out the pulp and strain through a sieve, you will need 250 ml orange juice.

Bring the milk to the boil with the two sugars and simmer for about 1 minute. Add the orange juice, stir and leave to cool.

Whip the cream or weigh the spray cream on the kitchen scales and then quickly fold it into the orange stock.

Fill the orange cases with the mixture, place the "lid" on top and place in the freezer for at least 3 hours.

Remove the oranges from the freezer 5-10 minutes before serving.