

Cheats Ice Cream

Season: Any

Difficulty: Easy

Serves: 15-20 small serves

Do 2 quantities for each class

Equipment:	Ingredients:
<ul style="list-style-type: none">• Food processor• Small bowls for ingredients• Large metal mixing bowl• Measuring cups and spoons• Scales• Baking spatula	<ul style="list-style-type: none">• 2 egg whites• 750g frozen fruit• 200ml thickened cream• 70g caster sugar

What to do:

- Blitz frozen fruit in food processor just for a few seconds to break up the pieces.
- Add the egg whites and caster sugar then blend until smooth. Scrape down the sides a couple of times with the spatula.
- Pour in the cream and mix for a couple more pulses until combined.
- Empty into a large metal bowl and cover with cling wrap. Place in freezer until ready to serve.
- Scoop out into serves when ready.