

# Frosted Fusions



Keep Cool & Fuse The Flavours

## Classic Cherry Ice Cream

*A creamy, rich summer scoop with a tart cherry twist.*

### Ingredients:

- 300g fresh or frozen cherries, pitted
- 150g caster sugar
- 1 tsp lemon juice
- 375ml whole milk
- 375ml double cream
- 1 tsp vanilla extract
- Optional: 1 tbsp kirsch or cherry liqueur



### Method:

1. **Cook the cherries:** In a saucepan, combine cherries, sugar, and lemon juice. Simmer gently for 10 minutes until softened and syrupy. Cool slightly, then blend (or mash) to your preferred consistency.
2. **Mix the base:** In a mixing bowl, whisk together the milk, cream, vanilla, and cooled cherry mixture. Add liqueur if using.
3. **Chill:** Cover and refrigerate for at least 2 hours or overnight.
4. **Churn:** Pour the mixture into your ice cream maker and churn according to the manufacturer's instructions (typically 20–30 minutes).
5. **Freeze:** Transfer to a freezer-safe tub and freeze for at least 4 hours for a firmer texture.

### Tips & Notes:

- For a cherry ripple effect, swirl in a cherry compote after churning.
- Delicious served with chocolate shards or crumbled brownies.
- **No-Churn Option:** Whip the cream until soft peaks form. Fold in condensed milk, cherry mixture, and vanilla. Freeze in a lidded container for 6+ hours until scoopable.

