

# Frosted Fusions

Keep Cool & Fuse The Flavours



## Blackberry Ripple Ice Cream Recipe Card

*A creamy, jewel-toned swirl that balances tart berries with smooth vanilla.*

### Ingredients:

- 250g fresh blackberries
- 80g caster sugar
- 1 tsp lemon juice
- 300ml double cream
- 200ml whole milk
- 100g condensed milk
- 1 tsp vanilla extract



### Method:

1. Simmer blackberries, sugar, and lemon juice for 5–7 mins, then cool and blend into a coulis.
2. In a bowl, whisk cream, milk, condensed milk, and vanilla.
3. Churn in your ice cream maker, then ripple through the coulis.
4. Freeze for 4+ hours before scooping.

### Tips & Notes:

💡 Reserve a few whole berries to fold in at the end for bursts of flavour.

💡 No churn? Simply fold coulis into whipped cream + condensed milk mix, then freeze.

💡 Works wonderfully with a splash of crème de cassis for adults.

💡 For a sharper ripple, layer and swirl the coulis just before the final freeze — less mixing gives those beautiful streaks.

