

Indian Almond Ice-Cream Recipe

Ingredients:

395 g can sweetened condensed milk
300 ml thickened cream
3/4 cup (60 g) slivered almonds, toasted
1 teaspoon almond essence
1 mango, peeled and sliced

Method:

Using an electric mixer, beat condensed milk and cream in a large bowl until thickened. Chill completely for several hours or overnight. Beat again with electric mixer for 2 minutes, then stir through almonds and almond essence. Line a loaf pan (10cm x 24cm) with plastic wrap. Pour in mixture, cover with plastic, then freeze overnight. Turn out onto a board, cut into slices and serve with mango, if desired.

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