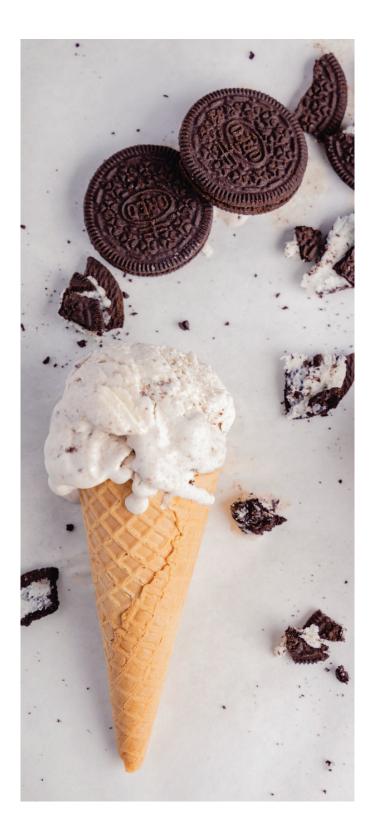
Amasi and Cookies Ice-cream



Serves: 8 - 10 Setting time: 3 - 4 hours

INGREDIENTS

500 ml (2 cups) cream 500 ml (2 cups) amasi 250 ml (1 cup) condensed milk 5 ml (1 tsp) vanilla essence 1 cup sandwich chocolate cookies, crushed

- 1. Line a loaf tin with cling wrap and place in the freezer to chill.
- 2. In a bowl whisk the vanilla essence and condensed milk together.
- 3. Beat the cream into soft peaks using an electric mixer.
- 4. Add the condensed milk with the vanilla essence and the amasi to the whipped cream and continue to mix till everything has been well incorparated.
- 5. Once the ice-cream mixture is well mixed remove from the mixture and fold in the crushed biscuits.
- 6. Pour the mixture into the chilled loaf tin and place in the freezer for 3 4 hours or until the ice-cream has set.
- 7. When set, turn out, slice or serve as needed.

Nutrition Facts

Serving size: 160 g



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