



Strawberry Ice Cream

There are 2 very important secrets for the absolute success of this dessert. The first one is your evaporated milk and cream must be very, very cold. So go ahead and place them in the freezer for a good 20 minutes before you start making this. If possible place your bowl in the freezer as well.

The second secret is you must be very patient when adding the pureed strawberries to the beaten milk. If you add them in a haste you will end up with a completely watery mess. So, be patient and have fun making this delicious dessert!

This is what you will need:

- 1- 8 oz. can of very, very cold evaporated milk
- 8 oz. of very, very cold heavy whipping cream
- 2 small baskets of strawberries, hulled and halved
- 2 1/2 cups sugar

Put the strawberries and 2 cups sugar in the blender and puree the fruit. If necessary add a little bit of water to help the process - but I mean a little bit of water.

Empty the evaporated milk into a bowl. Using a beater, beat the milk on high speed until it triples in volume. Very slowly add the pureed strawberries into the milk. When you are done your mixture should be relatively dense but not completely liquid. Place the bowl in the refrigerator.

In another bowl, beat the whipping cream until it forms soft peaks. Slowly add the rest of the sugar and beat until firm.

Very carefully fold the evaporated milk and strawberries into the beaten cream. Smooth out the top and cover with plastic wrap, placing the wrap directly onto the ice cream. Freeze overnight. Take the ice cream out of the freezer 10 minutes before serving. Scoop it into bowls and serve with some grated chocolate and an extra strawberry. Enjoy!

