

Josta berry Ice cream

Makes: 1 litre

Ingredients: Syrup: 500g Josta berries ¾ Cup Castor Sugar Ice Cream: 1 ½ cups milk 1 cup castor sugar ¾ cup Josta berry Syrup 3 cups cream	Equipment: Wooden spoon 1 small saucepan Kitchen aid Ice cream maker Measuring cups Measuring jug Measuring spoons Spatula Airtight container
---	---

Method:

<ol style="list-style-type: none">1. To Make the Syrup:2. Combine the sugar and Josta berries in a small saucepan. Cook over medium heat until sugar has dissolved and the berries are soft and mushy. Place berries in the food processor and blitz until smooth.3. Set Syrup aside to cool.4. To Make the ice cream:5. Using the kitchen aid on low speed mix the milk and sugar until the sugar is dissolved, about 3 minutes.6. Add the cream, slowly increase speed on kitchen aid to Mark 8, mix for 4minutes.7. Turn On the ice cream machine and pour the mixture into the freezer bowl, and let mix until thickened, about 20 -25 minutes.8. The ice cream will have a soft, creamy texture when ready.	<ol style="list-style-type: none">9. Add the cold Josta berrie Syrup to the ice cream to make a rippled effect.10.Transfer the ice cream to an airtight container and place in the freezer until ready to serve.
--	--

