



Raspberry Ice Cream



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Introduction

Raspberry ice cream is a delightful treat that combines the tartness of fresh raspberries with the creaminess of ice cream, creating a refreshing dessert perfect for any occasion. This recipe is straightforward and requires minimal ingredients, making it an ideal choice for both beginner and experienced home cooks. Whether you're hosting a summer barbecue or simply craving something sweet, homemade raspberry ice cream is sure to impress.

Detailed Ingredients with measures

- 2 cups fresh raspberries
- 1 cup heavy cream
- 1 cup sweetened condensed milk
- 1 teaspoon vanilla extract
- Pinch of salt

Prep Time

Preparation time for raspberry ice cream is approximately 15 minutes. After blending the ingredients, it will need to chill in the freezer.

Cook Time, Total Time, Yield

Cook time is not applicable as this recipe only requires freezing. The total time needed from prep to finish is about 4 hours, including freezing time. This recipe yields approximately 4 servings of delicious

raspberry ice cream.



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Detailed Directions and Instructions

Prepare the Raspberries

First, wash the raspberries thoroughly under cool running water. Gently pat them dry with a paper towel.

Blend the Raspberries

In a blender or food processor, add the raspberries and blend until smooth. If desired, strain the puree through a fine mesh sieve to remove the seeds.

Combine Ingredients

In a mixing bowl, combine the raspberry puree with sugar, heavy cream, and vanilla extract. Stir until the sugar is fully dissolved and the mixture is smooth.

Chill the Mixture

Cover the bowl with plastic wrap and refrigerate the mixture for at least 2 hours, or until it is completely chilled.

See also [Chocolate Chip Cookie Dough Ice Cream Cake](#)

Churn the Ice Cream

Pour the chilled mixture into an ice cream maker. Churn according to the manufacturer's instructions until the mixture thickens and resembles soft serve.

Freeze the Ice Cream

Transfer the churned ice cream into an airtight container. Smooth the top and seal the container. Freeze for at least 4 hours, or until firm.

Serve the Ice Cream

Once the ice cream is fully frozen, scoop it into bowls or cones. Enjoy your homemade raspberry ice cream!

Notes

Sweetness Adjustment

Feel free to adjust the amount of sugar based on your personal taste preference and the sweetness of the raspberries.

Using Frozen Raspberries

If using frozen raspberries, allow them to thaw slightly before blending for easier processing.

Storage Recommendations

Keep the ice cream stored in the freezer in an airtight container to maintain its texture and freshness for up to two weeks.

Serving Suggestions

This raspberry ice cream pairs well with fresh berries, chocolate sauce, or whipped cream for added flavor.



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Cook techniques

Churning

Churning is essential for creating a smooth texture in ice cream. It incorporates air into the mixture while it freezes, preventing large ice crystals from forming.

Splashing

To enhance flavor, splashing in freshly squeezed lemon juice or other citrus can elevate the taste of the raspberry puree used in the ice cream.

Setting

Allowing the ice cream to set in the freezer for a few hours after churning helps achieve the perfect scoopable texture.

Blending

Blending the raspberry mixture thoroughly ensures that the fruit is evenly distributed throughout the ice cream, providing consistent flavor in every bite.

See also Espresso Tonic

FAQ

Can I use frozen raspberries instead of fresh ones?

Yes, frozen raspberries can be used, but be sure to thaw and drain them before blending to avoid excess liquid in the mixture.

How long can I store homemade raspberry ice cream?

Homemade raspberry ice cream can be stored in the freezer for up to 2 weeks for optimal freshness and texture.

What can I substitute for heavy cream?

You can use coconut cream or a non-dairy alternative, but be aware that it may alter the flavor and texture.

Is it necessary to use an ice cream maker?

While an ice cream maker is recommended for the best texture, you can make ice cream without one by stirring the mixture every 30 minutes as it freezes.



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Conclusion

Enjoy the delightful and creamy texture of homemade raspberry ice cream. This refreshing treat is perfect for warm days or as a scrumptious dessert after meals. With a blend of sweet raspberries and rich creaminess, it's sure to please everyone. Experiment with additional flavors and combinations to make it your own!

More recipes suggestions and combination

Berry Medley Ice Cream

Combine raspberries with blueberries and strawberries for a rich berry flavor that bursts with freshness.

Chocolate Raspberry Swirl

Add chocolate sauce or chocolate chips to your raspberry ice cream base for a decadent twist.

Coconut Raspberry Ice Cream

Incorporate coconut milk for a tropical flavor that pairs beautifully with the tartness of raspberries.

Lemon Raspberry Sorbet

Mix in some lemon juice to enhance the tartness for a refreshing sorbet option.

Raspberry Almond Ice Cream

Add almond extract and slivered almonds for a nutty contrast to the

fruity taste.

See also Mom's Best Pumpkin Cheesecake

Mint Raspberry Ice Cream

Infuse fresh mint leaves into your mixture for a minty refreshing finish.



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