

Pistachio ice cream with pistachio cream and condensed milk.

Ingredients

- ♥ 5 dl heavy cream
- ♥ 1 can sweetened condensed milk (approx. 400 g)
- ♥ 250 g pistachio cream (see tips)
- ♥ 1 tsp vanilla paste (see tips)
- ♥ 1 tsp flake salt (optional)
- ♥ 75 g pistachios, unsalted

Topping:

- ♥ 100 g pistachio cream (see tips)
- ♥ 25 g pistachios, unsalted

Instructions

Whip the cream cream to thick cream.

Put sweetened, condensed milk in another bowl. Add pistachio cream, vanilla paste and flax salt. Whisk this quickly together. Then turn the pistachio mixture with the whipped cream.

Mix in chopped pistachios

Dress a shape that holds 1.5 liters of baking paper or plastic wrap. Pour the ice cream mixture into the mold.

Call over more pistachio cream (hot it a little to get it more liquid, see tips) and sprinkle chopped pistachios on top.



Put the mold in the freezer for at least 5 hours and preferably overnight so that the ice cream solidifies.

Take the ice out of the freezer approx. 15 minutes before serving so that the ice softens sufficiently to make ice cream balls or cut the ice into slices.

Tips

- ♥ It is important that you use condensed milk of *the sweet* The type. There are also unsweetened, condensed milk, but you should not use that product here. Both sweetened and unsweetened condensed milk are sold on canned food, but the texture is completely different. Sweeted, condensed milk is thick in texture and light yellow in color.
- ♥ I have made it easy and have used pre -purchased pistachio cream. You can buy this in different delicacy stores. I bought 2 of these HERE At the olive grove. When you ring a good deal of extra pistachio cream on top of the ice as I have done, some of the pistachio cream drops into the ice and provides delicious, slightly chewy pistachio chimneys in the finished ice. However, you can drop this if you want, and then it keeps using 1 glass of pistachio cream (220 grams). You can alternatively use homemade pistachio cream that you find recipe for HERE on the sweet life. You can warm the pistachio cream card in the microwave to make it a little more liquid.
- ♥ Vanilla paste is a dark vanilla syrup that provides a very good vanilla flavor. Available in most grocery stores. Alternatively, you can use vanilla extract.
- ♥ I think it is good to have a pinch of sea salt in this ice, but this is just dropping if you do not like it.
- ♥ The pistachio can be stored in the freezer for several weeks.
- ♥ Using sweet, condensed milk in ice cream has become very popular, partly because it provides a soft and creamy ice cream without the use of ice creams. See also:
- Lemonis with condensed milk and lemon curd
- Raspberry with condensed milk
- Coffee ice cream with condensed milk
- Oreois with condensed milk
- Matcha-ice cream with condensed milk

- Chocolate cake with condensed milk

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