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 heavy cream into thick cream.

Place sweetened condensed milk in another bowl. Add pistachio cream, vanilla paste, and flaky salt. Quickly whisk this together. Then fold the pistachio mixture into the whipped cream.

Mix in chopped pistachios.

Line a mold that holds 1.5 liters with parchment paper or plastic wrap. Pour the ice cream mixture into the mold.

Drizzle over more pistachio cream (feel free to warm it a bit to make it more fluid, see tips) and sprinkle chopped pistachios on top.

Place the mold in the freezer for at least 5 hours, preferably overnight, to let the ice cream set.

Take the ice cream out of the freezer about 15 minutes before serving so that it softens enough for you to make ice cream scoops or slice the ice cream.

Tips

♥ It's important to use condensed milk of *the sweet* type. There is also unsweetened condensed milk, but that product should not be used here. Both sweetened and unsweetened condensed milk are sold in tins, but the consistency is completely different. Sweetened condensed milk is thick in consistency and light yellow in color.

♥ I've made it easy and used store-bought pistachio cream. You can buy this in various delicatessens. I bought 2 of these **HERE** at Olivenlunden. When you drizzle a good amount of extra pistachio cream on top of the ice cream as I've done, some of the pistachio cream sinks into the ice cream, giving delicious, slightly chewy pistachio cream clumps in the finished ice cream. However, you can skip this if you want, and then it's enough to use 1 jar of pistachio cream (220 grams). Alternatively, you can use homemade pistachio cream, which you can find the recipe for **HERE** at Det søte liv. You can heat the pistachio cream briefly in the microwave to make it a bit more liquid.

♥ Vanilla paste is a dark vanilla syrup that gives a very good vanilla flavor. It is available in most grocery stores. Alternatively, you can use vanilla extract.

♥ I think a pinch of sea salt is good in this ice cream, but you can just skip this if you don't like it.

♥ Pistachio ice cream can be stored in the freezer for several weeks.

♥ Using sweetened condensed milk in ice cream has become very popular, among other things, because it gives a soft and creamy ice cream without the use of an ice cream machine.
See also:
- **Lemon ice cream with condensed milk and Lemon curd**
- **Raspberry ice cream with condensed milk**
- **Coffee ice cream with condensed milk**
- **Oreo ice cream with condensed milk**
- **Matcha ice cream with condensed milk**

- **Chocolate ice cream cake with condensed milk**

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