

# Strawberry Ice Cream

300 mg fresh strawberries

150 ml cream 35%

1/2 cup white sugar

1 tablespoon lemon juice



1

Blend all four ingredients together (until smooth and even) in a food processor. It is best to do this step early in the day.

2

Pour the mixture into a freezer-safe container. An old ice cream container is ideal.

3

After an hour in the freezer, stir the mixture with a fork to prevent the formation of crystals. Repeat 6 or 7 times (at one-hour intervals).

4

Wait a full night before serving.

