



Raspberry ice cream in an edible cup

Just when you think the ice cream is already finished, the cup happens to be treat of itself.

Boodschappenlijstje



PME Baking cups Pastel pk/60

BC718
€1.86



FunCakes Nonpareils Red 80 g

F51540
€2.25



FunCakes Nonpareils Light Pink 80 g

F51505
€2.25

Other materials:

- 100 ml milk
- 100 ml whipped cream
- Fresh raspberries
- Leaves of mint
- Tapas sticks
- Ice cream spoon

Melt the white chocolate in the microwave. Put it into the silicone baking cups and empty them immediately afterwards again. Let them stiffen in the fridge. Potentially repeat this a second time to make the cup more solid. Mix the red and pink nonpareils. Carefully remove the chocolate cups from the silicone cups, dip the edges in some melted white chocolate and then in the nonpareils. Leave them in the fridge again to harden.

Now make 100 gram of ice cream as indicated on the package or in [this basic recipe](#). Before freezing it, add to taste raspberry flavouring to the ice cream mixture. Make spears with mint and fresh raspberries. Fill the chocolate bowls with ice cream and decorate them with the spears.