



Passionate ice cream

Give ice cream that subtle hint of passion with this recipe!

Boodschappenlijstje



PME Baking cups Pastel pk/60

BC718
€1.86



FunCakes Nonpareils Orange 80 g

F51510
€2.25



FunCakes Nonpareils Light Pink 80 g

F51505
€2.25



FunCakes Nonpareils Yellow 80 g

F51530
€2.25

Other materials:

- 100 ml milk
- 100 ml whipped cream
- 2 fresh passion fruits
- 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 three colours of 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 passion fruit flavouring to the ice cream mixture. Fill the chocolate bowls with the ice and decorate them with passion fruit seeds.