

# Coffee Ice-Cream

by Tarla Dalal



## Ingredients

- 2 1/2 cups **milk**
- 1 tbsp **cornflour**
- 1/2 cup **sugar**
- 1 1/2 tbsp **instant coffee granules**
- 1/4 tsp **vanilla essence**
- 3/4 cup (150 grams) fresh **cream**

## Method

1. Dissolve the coffee in 1 tablespoon of hot water and keep aside.
2. Dissolve the cornflour in 1/2 cup of milk and keep aside.
3. In a pan, combine 2 cups of milk with the sugar and bring to a boil.
4. Simmer for 5 to 7 minutes and add the milk and cornflour paste.
5. Simmer for 2 to 3 minutes till it is of a coating consistency.
6. Add the coffee solution and mix well. Cool completely.
7. Add the vanilla essence and cream and mix well.
8. Pour into a shallow container. Cover and freeze till it is almost set.
9. Divide the mixture into 2 batches and churn each batch separately in a blender till it is smooth.
10. Transfer both the batches into a shallow container. Cover and freeze till it is firm. Scoop and serve.

