

Elderflower & Lemon Ice Cream



<Ingredients (8 serve)>

300ml Double cream
3 Egg yolks
3 Egg whites
100g Sugar
3 Tbsp Elder flower syrup

Lemon zest

<Method>

1. Whisk

Put the egg yolks and 50g sugar in a bowl and beat until beginning to thicken like the picture.



Whisk the egg whites until enough stiff to make a standing form.



Beat the double cream and 50g sugar together until stiff and sleek.



2. Combine



In the bowl of egg white, slide the egg yolk and double cream into and stir gently for not squeezing forms as much as possible.



3. Freeze

Pour the mixture into a container and freeze for 3 hours.

Mix the ice cream using a spoon and freeze again until you serve.

4. Serve

Spoon the ice cream and sprinkle lemon zests and drizzle extra elder flower syrup.