

Sarah's strawberry ice cream

You will need:

- 500 g strawberries
- 3 tbsp fruit sugar (or normal sugar)
- 250 g Greek yoghurt
- 1 tbsp lemon juice
- 125 ml cream
- 8 moulds/glasses/cups (approx. 100 ml capacity)
- 8 wooden sticks/teaspoons



How to make it:

1. Begin by washing the strawberries. Then finely chop 100 g of the strawberries and put to one side.
2. Combine the remaining strawberries with the fruit sugar, and purée them. Strain half the purée through a fine sieve and put to one side. Combine the other half with the yoghurt and lemon juice, and purée again.
3. Whip the cream in a blender until firm, then combine with the strawberry chunks and yoghurt-purée mix.
4. Divide the mixture into the moulds, and place them in the freezer for around 45 minutes.
5. After 45 minutes has elapsed, insert the sticks and leave the ice cream to freeze for another four hours.
6. For the finishing touch, pour a tablespoon of strawberry purée over each ice cream and leave in the freezer until serving. That'll make your homemade ice cream even tastier!

A little tip: the best way to get the ice cream out of the mould is to briefly dip it in boiling water.

