

gluten free



ICE CREAM MIX VANILLA flavour



No
ice cream
machine
necessary

Serving suggestion

200g e

Make beautiful whipped, creamy ice cream, just add cream and milk to the contents of this pack.

YOU WILL NEED:

- 200ml whipping cream
- 200ml milk
- A bowl
- An electric mixer with whisk attachment
- A cake mould suitable for freezer

Ingredients: Glucose Syrup, Sugar, Non-Hydrogenated Vegetable Oil (Coconut Oil), Dextrose, Dehydrated **CREAM** Powder (2%), Skimmed **MILK** Powder, Modified Starch, **MILK** Proteins, Corn Starch, Emulsifiers: E472a, E471; Flavours, Stabiliser: E340ii; Thickeners: E415, E466.

For allergens see ingredients in **BOLD**.

May also contain traces of **EGGS** and **NUTS**.

For Best Before Date see the side of the packaging.

Store in a cool, dry place.

INSTRUCTIONS:

1. Gently whip 200ml of whipping cream to a soft peak consistency, add 200ml of milk and the contents of the bag.
2. Whip for 2-3 minutes then pour into a mould.
3. Place in the freezer for a minimum of 3 hours or until desired consistency is achieved.

Nutritional Values

Typical Values	Per 100g
Energy	1989 kJ 474 kcal
Fat	19g
of which Saturates	17g
Carbohydrates	74g
of which Sugars	49g
Protein	2.2g
Salt	0.1g

Made for Lakeland in Italy.