

Vanilla ice cream



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For 4 servings:

2 cups soy milk

250 ml soy cream

1/2 cup raw sugar

2 teaspoons vanilla extract (or 1 sachet vanilla sugar – 9g)

3 teaspoons locust bean gum powder

Put all ingredients in blender or food processor and blend until smooth and the sugar has dissolved.

Put the composition in the ice cream maker or pour it into a container with a lid and place it in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

It can be served plain or with various toppings (for this one I used sour cherries in syrup).



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