

Name of Food	Ingredients	Method
Easy strawberry ice cream	<ul style="list-style-type: none"> • 1 x 400g punnet strawberries • 1 x 250g tub mascarpone • ½ x 397g can condensed milk • cones and sprinkles, to serve 	<ol style="list-style-type: none"> 1. Pull the green hulls out of the strawberries. If they are still quite hard, cut them in half or quarters with a table knife. Tip them into a flat-bottomed dish. 2. Use a potato masher to squash the strawberries as much as you can. Tip into a bowl. Ask your grown-up helper to give you a hand if you need to. 3. Add the mascarpone and mash this in – don't worry if it is a bit lumpy. Add the condensed milk and mix everything together. Don't worry if the mix is streaky. 4. Spoon the mixture into a metal or plastic box and put it in the freezer. Wait until the next day or at least 6 hours before scooping into bowls or cones. Decorate how you like.