

Marmalade ice cream (2-4 portions; 45min + 3h)

An any-time substitute for seville orange ice cream.

For the flavouring

6 tsp (25g) natural strength lemon juice (not concentrate!)
45g Seville Orange marmalade (with as many rind bits as possible, Sainsburys is good)
20g icing sugar
50ml (50g) warm water

Put a hand whisk and the mixer end of a hand blender in the fridge.

Mix all the ingredients together in a mixing bowl, making the marmalade pieces as small as possible (but ok if they don't entirely dissolve).

Put the bowl in the freezer for 5-10 min. It should feel cold when you take it out.

For the ice-creaming

150ml double cream

Add the cream to the bowl and whisk the mixture with an electric hand blender (you can also whisk entirely by hand but this takes longer). Make short pulses with the blender, lifting it in and out of the mixture to get air into it.

The cream should start to thicken up and expand a bit. If it switches to becoming more runny, stop immediately and put the bowl back in the freezer for a 5 minutes to chill off again – the whisking process is sensitive to temperature and works better when cold.

You can try again with the electric blender or switch to whisking by hand to finish off. This can be done in 2-3 cycles of 30-60 seconds of whisking by hand, with 2-5 minutes in the freezer in between to rest and chill it off.

Stop whisking when the cream will stand up in little peaks when you pull the whisk out – these will still be soft. Alternatively stop when you get fed up of whisking, the process is relatively tolerant.

Pour the mix into a freezer tub and leave for at least 3 hours.

Once served it needs about 5 min to come round to eating texture.