



Margarita Ice Cream

Recipe courtesy Nigella Lawson

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Total Time: 8 hr 20 min

Prep: 20 min | Inactive Prep: 8 hr 0 min | Cook: —

Level: Easy

Yield: 6 servings

INGREDIENTS

1/2 cup lime juice

1 1/4 cups powdered sugar

2 tablespoons tequila

2 cups heavy cream

3 tablespoons orange liqueur (recommended: Cointreau or Triple Sec)

DIRECTIONS

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Pour the lime juice, tequila and orange liqueur into a bowl and stir in the sugar to dissolve.

Add the cream and then softly whip until thick and smooth but not stiff.

Spoon into an airtight container to freeze overnight. This ice cream does not need ripening (softening before serving), as it will not freeze too hard and melts speedily and voluptuously.

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