



BOSCH
Invented for life



Easy Peasy Nutella Ice Cream

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 510 mins

Cooking Time: 20 mins

Ingredients

- 400g of whipping cream
- 120g of Nutella hazelnut spread
- 80g of condensed milk
- 1/2 teaspoon of instant coffee granules

Methods

1. Place the stainless steel mixing bowl from the Bosch kitchen machine in the fridge for at least 20 minutes.
2. Attach the chilled mixing bowl and the beating whisk onto the kitchen machine.
3. Whisk the whipping cream at speed 5 and gradually move to speed 7 for 3 minutes.
4. Stop the machine and replace the whisk with the flexi stirring whisk.
5. Add in the condensed milk, Nutella and coffee granules and whisk it for 20 to 30 seconds on speed 4.
6. Transfer the contents into a container and freeze it for 8 hours.
7. Scoop into a bowl and serve with chocolate shavings!

Product Used

Kitchen Machine Styline MUM52110

MUM5 – the powerful kitchen machine with an award-winning design – a real all-rounder, easy to use and in exceptional Bosch quality.

