



BOSCH
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Simplest Peanut Butter Ice Cream

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 650 mins

Cooking Time: 20 mins

Ingredients

- 400 gm whipping cream
- 120 gm peanut butter
- 80 gm condensed milk
- 3 pinches of Himalayan Pink Salt

Methods

1. Place the stainless steel mixing bowl from the Bosch MUM5 HomeProfessional 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 on speed 7 for 3 minutes . (Start with speed 5 and gradually move onto speed 7)
4. Stop the machine and replace the whisk with the flexi stirring whisk.
5. Add in the condensed milk, peanut butter and salt, and whisk it for 20-30 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 drizzle or more peanut butter.

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.

