

## QUICK LIMONCELLO ICE CREAM WITH MIXED BERRIES *GELATO VELOCE* *CON LIMONCELLO E FRUTTI DI BOSCO*

The *digestivo* limoncello, made from lemons, has been produced in Italy for centuries, particularly in the south, where the winters are milder. This limoncello and berry ice cream is the quickest ice cream you're ever likely to make. You can use any kind of frozen berries; I usually use cherries, strawberries, raspberries and blackcurrants. If you prefer, you can use freshly squeezed lemon juice or an orange liqueur, such as Cointreau, instead of limoncello. I sometimes like to drizzle runny honey over the top.

1 Put the frozen berries, limoncello, yogurt, honey and vanilla in a food processor. Blitz until smooth. Set aside.

2 Pour the cream into a medium bowl. Lightly whisk using a hand whisk until the cream is thick enough to just hold its shape and form soft peaks (about 4 minutes). Do not over whisk or the mixture will be too stiff.

3 Gently fold the puréed berry mixture into the whipped cream. Spoon the mixture into a 1-litre shallow, rigid freezerproof container. Cover and freeze for 2 hours.

4 Remove the ice cream from the freezer. Use a fork to scrape the partly frozen crystals from the edge and stir until the mixture is well blended and smooth. Return the container to the freezer for a further 2 hours or until set.

5 About 10 minutes before you are ready to serve, remove the ice cream from the freezer. Serve with some berries alongside.

Serves 8

500g frozen mixed berries, plus extra to serve  
5 tablespoons limoncello (lemon liqueur)  
200g Greek yogurt  
6 tablespoons runny honey  
1 tablespoon vanilla extract  
300ml double cream

