

Italian Almond t Ice Cream



0 made it | 0 reviews



- Sub Category Name
Food
Desserts
- Recipe Source Name
Christmas Recipe Brochure

Ingredients

Italian Almond t Ice Cream

No of Portions – 20 (3 Scoops)

- 900 ml Fresh Milk
- 1400 g Fresh Cream
- 300 g Sugar
- 18 Egg Yolk
- 20 g Corn flour
- 100 g Almond Nougat
- 300 g Dark Chocolate
- 60 g Italian Almond Tea

Methods and Directions

Italian Almond t Ice Cream

- Brew Tea in Fresh milk.
- Add Fresh Cream & boil slightly.
- Whisk Sugar & egg yolk well.
- Add this to Milk & cream mixture & boil slightly.
- Add Corn flour, almond Nougat, Dark chocolate & mix well till fully dissolved.
- Allow it to cool & place it in the Ice Cream Machine.



- Prepare as given instructions.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026