



STÄDTER®

## Raspberry and mascarpone ice cream

FOR 1 LITRE OF ICE CREAM | WORKING TIME: 30 MIN. + 1/2 DAY + 1-2 HOURS COOLING TIME |  
BAKING TIME: 10 MIN.

**Ingredients for the ice cream (the day before):** 170 g raspberry puree, 200 g mascarpone, 330 ml whole milk, 160 g sugar, 50 g dextrose, 3 ml lemon juice, 1 pinch of salt |

**Ingredients for the crumble:** 300 g wheat flour, type 405, 150 g butter, 150 g sugar

### Preparation:

#### Make the ice cream mix the day before.

To do this, mix the sugar, dextrose and salt in a bowl. Mix the raspberry puree with the whole milk and lemon juice. Add the dry ingredients and stir in. Now add the mascarpone and homogenise with a hand blender. Cover the bowl and place in the fridge overnight. The next day, place in the ice cream maker and freeze.

For the crumble mixture, mix the butter with the sugar. Add the flour and knead until crumbles form. Place these on a baking

tray lined with baking paper and bake in a preheated oven at 200 °C for approx. 10 minutes. Remove from the oven and leave to cool completely. Then stir into the frozen ice cream.

Remove the ice cream from the ice cream maker and pour into a STÄDTER icecream container. Then place in the freezer for another 2-3 hours.

