**Swede Ice Cream**

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**Preparation time: 20 minutes**

**Cooking time: 4 hours**

**Serves: 4**

**Ingredients:**

300g peeled, diced swede

500ml mascarpone cheese

1tbsp honey

210g caster sugar

1 vanilla pod

4 egg yolks

4 egg whites

**What to do:**

1. In a pan boil the mascarpone, honey, vanilla and swede. Bring to the boil, and add 10g of caster sugar.
2. Boil until the swede is soft then puree using a blender.
3. Cool the puree and whip the mascarpone. Fold the puree into the mascarpone and whisk in the egg yolks.
4. Whisk the egg whites til they form soft peaks and fold into the mascarpone and swede mixture.
5. Pour into ice cream tubs and set in the freezer for at least 4 hours.

For more information please contact **The Little Big Voice** on (0) 208 338 0188 or email [pressoffice@thelittlebigvoice.com](mailto:pressoffice@thelittlebigvoice.com)