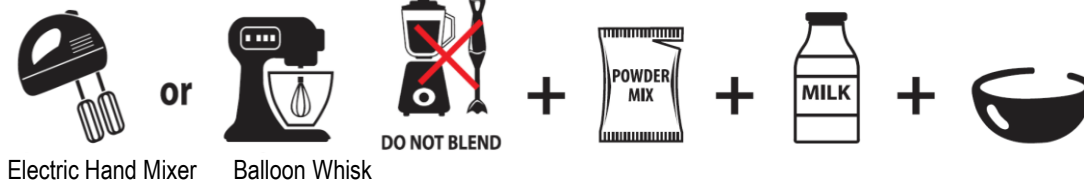


# Ice Cream Scoop Mix Chocolate 250g



Makes  
**2L**  
ice cream  
Just Add Milk



**What You Need:**

Electric Hand Mixer or Electric Balloon Whisk  
**1 Sachet 250g Ice cream Scoop Mix**  
 600ml Cold Full Cream Milk  
 2L Mixing Bowl

**Info on product:**

A creamy ice cream that is easy to prepare and freeze when required.  
 Used to make ice cream cakes.  
**12 MONTHS SHELF LIFE**  
**Transported & STORED AT ROOM TEMPERATURE prior to mixing.**

**How to:**

1. Pour 600ml Cold Full Cream Cold Milk into Large mixing bowl (minimum size 2L).
2. Add 1 Sachet 250g ice cream scoop mix to 600ml Milk.
3. Electric Hand Mixer or Electric Balloon Whisk on **HIGH SPEED** for 10 minutes. **Do Not Blend!!**
4. Pour mixture into 2L freezer proof container. Cover with Lid.
5. Place in freezer for 8 hours.
6. Eat and Enjoy.

**Additional use of product:**

Product once mixed can also be served as an instant mousse. (Fridge required once mixed)



Item Code	Outer Barcode	UNIT Barcode	Case	Each	SCOOP MIX - Retail Pack
1222	16001622012229	6001622012222	15	250g	Ice cream Scoop Mix Chocolate