

Ice Cream Scoop Mix Strawberry 250g













DO NOT BLEND









Electric Hand Mixer

Balloon Whisk















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
1221	16001622012212	6001622012215	15	250g	Ice cream Scoop Mix Strawberry