

The experiment of making ice-cream

For the ERASMUS + Project we want to try an easy self-made strawberry ice-cream. For this ice-cream you only need a few things.



Material and implementation

material:

- 250 g strawberries
- 100 ml milk
- 150 g sugar
- one tbsp lemon juice
- 200 g cream

implementation:

1. mash the strawberries
2. add milk, sugar and lemon juice
3. whip the cream
4. add the cream to the mixture
5. put the mixture in the freezer and wait 1 h or you try this type:

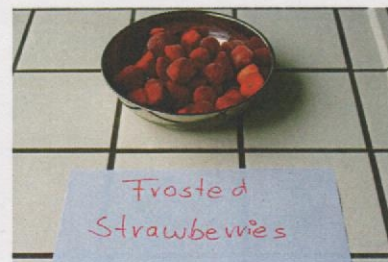
The salt-ice-machine:

1. transfer the crashed ice into a big bowl
2. add 4 tbsp rock-salt
3. stir the crashed ice
4. put the bowl with the strawberries into the ice cubes (don't empty the strawberry bowl)
5. wait a day

writers

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mash the strawberries



experience

The ice cream was very tasty. It was a little bit crumbly, but it doesn't greatly matter. It had a nice fruity-sweet-tasting.

Add sugar to the strawberries



Transfer in the bowl

