



Blackberry & ricotta no-churn ice cream

If you're a fan of retro raspberry ripple, you'll love this blackberry version. It's laced with creamy ricotta and just a hint of lime – dig deep and you'll discover a crunchy biscuit surprise, too...

Serves 6-8

Prepare 30 minutes +
overnight freezing + standing

- 300g blackberries
- 1 unwaxed lime, zest and juice
- 1 tbsp icing sugar
- 250g tub ricotta
- 1 tsp vanilla extract
- 397g can condensed milk
- 300ml pot whipping cream
- 60g Lotus Biscoff biscuits, roughly crushed

1 Put $\frac{3}{4}$ of the blackberries in a blender or food processor with the lime juice and icing sugar; whizz until almost smooth. Cut the remaining blackberries in half. In a large bowl, use an electric hand mixer to beat the ricotta with the lime zest, vanilla and a pinch of fine salt for about 1 minute until smooth. Gradually add the condensed milk, beating constantly, until smooth. Add the whipping cream and whisk until soft peaks form (5-7 minutes).

2 Scatter $\frac{1}{2}$ of the crushed biscuits into the bottom of a 1.5-2-litre freezerproof container (about 23cm x 15cm). Pour $\frac{1}{2}$ of the cream mixture on top, followed by $\frac{1}{2}$ of the puréed blackberries. Gently swirl to ripple. Sprinkle over $\frac{1}{2}$ of the halved blackberries along with the remaining crushed biscuits. Pour in the remaining cream mixture, then add the remaining blackberry purée. Swirl again, then top with the remaining halved blackberries. Cover and freeze for at least 5 hours. Leave to stand at room temperature for about 10 minutes to soften slightly before serving.

Per serving (for 6) 2289kJ/548kcal/32g fat/20.1g saturated fat/52g carbs/47.9g sugars/1.9g fibre/10g protein/0.5g salt »