

Strawberry marlow



Ingredients

- ◆ 20 marshmallows
- ◆ 4 tablespoons water
- ◆ (250 gms) 8 oz fresh strawberries, crushed
- ◆ (50gms) 2 oz. icing sugar
- ◆ 1 table-spoon Cointreau (optional or other spirit of your choice)
- ◆ (250 mls) ½ pint double cream (whipped to slightly thicken stage)

Method

1. Mix the Cointreau with strawberries and sugar and allow to stand for 30 minutes.
2. Steam marshmallows and water over a pan of hot water (or use a microwave in two minute spells) until marshmallows are dissolved.
3. Remove from heat and add the strawberry mixture. Cool.
4. When cold and slightly stiffened fold in the whipped cream carefully.
5. Pour into freezing tray at coldest temperature and freeze until firm without stirring.

Note: these quantities can be easily scaled up
other soft fruit such as raspberries or finely chopped apricots are alternatives