

Lingonberry & Gingerbread Ice Cream

The quantities of the flavourings can be changed according to your tastes and seasonal preferences.

1 litre of quality vanilla ice cream, soft
1 teaspoon cinnamon
10 ginger biscuits, crushed
3-4 tablespoons lingonberry jam*

In a large mixing bowl crush the ginger biscuits and add the cinnamon, then add the soft ice cream until evenly it is spread into the mixture. Add the jam, gently stir to create a 'swirl'.

Place mixture on large piece of baking paper and make a log shape. Roll sides of paper around the log shape and twist ends to seal. Place in freezer, for a minimum of 2 hours. This can be made the day before, or even earlier.

Take out of freezer, remove outer paper layer and cut slices from the 'log' at least 5 minutes before serving.

Serve on a platter, sprinkle with berries or icing sugar dusted frozen cranberries.

Recipe notes:

Frozen food needs to have stronger flavours than warmer food, so be bold and don't be afraid to add an extra shake of cinnamon! Or even powdered ginger. You can use any type of plain flavoured icecream for this recipe.

*If you can't find lingonberry jam, try using sour cherry or even cranberry jam as an alternative.

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