

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Liter	Milk	Boil
3/4	Teacup	Sugar	Add to boiling milk
1/2	Teacup	Milk	cold
2 and 1/2	Teaspoon	Corn Flour	Mix
1	Teaspoon	Gelatin	Sprinkle
1	nos	Eggs	Beat and mix
1	Teacup	Milk Cream	fresh
1	Teaspoon	Vanilla Essence	Add

Method

Bring milk to a boil. Boil for 15 minutes on low, stirring occasionally. Mix cornflour in 1/2 cup cold milk, keep aside.

Add sugar to milk, stir. Add cornflour paste, stirring continuously, till boil resumes.

Boil for a further 4-5 minutes, take off fire.

Sprinkle gelatin over 3 tbsp. water in a small pan. Allow to soak for 5 minutes.

Warm over gentle heat, till dissolved.

Do not bring it to a boil. When boiled milk cools a little, add gelatin solution and mix well. Cool to room temperature, freeze in covered tray, till set but not hard.

Break into pieces, beat with an egg beater till soft. Add cream and essence, mix well. The texture should be light and creamy.

Reset in the freezer till frozen.