

Less than 30 minutes (plus 12-24 hours freezing time)

Makes 2L

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 tub (250ml) cream
- Pinch salt
- 3 cans (110g each) granadilla pulp
- 3 cans (385g each) condensed milk

Method:

1. Whip cream and a pinch of salt to stiff peaks.
2. Whisk granadilla pulp and condensed milk together.
3. Fold through whipped cream.
4. Swirl in some more granadilla pulp.
5. Freeze for 12-24 hours until firm.
6. Serve in cones or cups.