

More than 1 hour

Makes 1.25L

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 cup (250ml) full-cream milk
- 3 pieces preserved ginger
- 1 Tbsp (15ml) preserved ginger syrup
- $\frac{2}{3}$ cup (100ml) castor sugar
- 2 tsp (10ml) cocoa powder
- 4 large (about 400g) beetroots, boiled, drained and cooled
- 1 tub (100g) fresh raspberries + extra for serving
- 1 slab (100g) dark chocolate, finely chopped + extra for serving

Method:

1. Heat milk, ginger pieces, syrup and sugar together and stir until sugar dissolves.
2. Mix cocoa powder with a little water to make a paste.
3. Blitz beetroots, milk mixture, cocoa paste and raspberries with a stick blender until smooth.
4. Place mixture in a 2L plastic container, cover with clingfilm and freeze for 4-5 hours.
5. Remove and whisk mixture with an electric whisk to break down any ice crystals.
6. Fold through chopped chocolate chips.
7. Freeze for at least 6-8 hours (or overnight) until firm.
8. Serve with a sprinkling of chocolate, and more raspberries if you like.