

Black Cherry ice Cream – *Helado de cereza negra*

Ingredients (for about 4 cups)

2 cups	fresh black cherries; washed, and pitted
1 cup	whipping cream
1 cup	milk
2/3 cup	granulated sugar

Prepare equipment: Ice cream maker (for manual Donvier™, place metal tub upright in the freezer for at least 24 hrs.), or metal mould(s) pre-chilled in the freezer.

Chill cherries, cream and milk in the freezer for a few minutes, or keep refrigerated until ready to prepare ice cream mix. Place milk and sugar in a blender jar; process for a few seconds, to dissolve sugar. Add cream and cherries, then process until cherries have coloured the mix, but there are still some bits of pulp left. **For ice cream maker**, transfer mix to ice cream maker, and follow manufacturers directions; the manual Donvier™ ice cream maker holds up to about four cups, so all the mix fits just right; make 4 clockwise turns every 3 minutes. This batch was ready after 21 minutes. Transfer ice cream to a container with lid, cover and store in the freezer. **For chilled metal mould(s)**, pour the mix in. Place in the freezer for one hour, then scrape the frozen mix off the edges with a spatula. Repeat once or twice, until ice cream is set. Store, covered, in the freezer.

