

Instructions for making simple creams do not require an ice cream machine

Make sure after watching the steps below, surely everyone will make a delicious ice cream for the whole family!

Actually, making homemade **ice cream** at home is not so complicated as you think, just a few small steps that you can make delicious, beautiful and hygienic ice cream for the whole family. enjoy it!

Today, we will share with you how to make ice cream with only 3 simple ingredients, without using an ice cream machine. This approach is really simple, because if I can do it, so do you. Here is a step by step to make ice cream or you can watch a brief video tutorial, otherwise you can watch both if you want.



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Step 1: Prepare ingredients



Ingredient:

1. 2 cups of fresh cream whipping cream or heavy cream, about 500ml.
2. 1 teaspoon vanilla
3. 1 can of condensed milk with sugar

Tool:

1. Portable egg whisk
2. Spatula spoon plastic rolling
3. Plastic wrap wrap food
4. Container with lid

Step 2: Mix fresh cream Whipping Cream



First, pour fresh cream whipping the prepared cream into a large bowl.



After that, use a whisk to mix well.



Mix until the cream mixture is fluffy.

Step 3: Add vanilla flavor and condensed milk with sugar



Add vanilla flavor to the mix.



Then add condensed milk.



Continue using the whisk to mix well.

Step 4: Pour the mixture into the container and freeze



First pour the mixed mixture into a container with a lid.



Then use a layer of plastic wrap on top.



Lightly press on the surface of the cream to help prevent the cream from opening to create macadam when refrigerated (however it may not be necessary). Then put the lid in the freezer in the freezer.



After 4 hours you have a box of soft ice cream to eat, leave a few more hours or overnight in the fridge so you can freeze it like ice cream you usually buy in the store.

Step 5: Enjoy the finished product



Now we just need to bring the spoon down and give it to the bowl so we can enjoy it. It will have a very special flavor, a traditional ice cream style you create yourself. A delicious taste, extremely simple and easy to do, right?



Step 6: Video tutorial

Below is a detailed video of each step:

Besides, if you still have concerns about making homemade ice cream at your own time, please order an ice cream machine at meta.vn to enjoy the ice cream yourself!

Good luck!

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