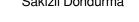


Gummy Ice Cream Sakızlı Dondurma





1 litre milk 5/6 cup granulated sugar 2 tbsp salep powder 4 – 5 gum mastics

Put 1 tbsp granulated sugar onto the gum mastics, and pound them together.

Put the milk into a pot which is not enamel, and poach it for a while.

Add the salep powder, granulated sugar and pounded gum mastics into the boiling milk.

Place the pot over heat again, and cook it for 10 more minutes by stirring constantly.

Stir the mixture constantly by stretching it, to make the mixture reach to right consistency.

Remove the pot from the stove, stir it to cool down faster.

Pour the tepid mixture into the plastic ice box, and place it into the freezer.

Remove it from the freezer 1 hour later, and stir it to make it homogenous, reverse them and place into the freezer again. Repeat this process in every 1 hour.

When it reaches to the right consistency, put it into a bowl which has a lid and cover the lid on. Serve it whenever you want.

Note: Gummy ice cream is the favourite recipe of Cesme town in Izmir.

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