



# Mascarpone Ice Cream with Strawberry Chocolate Champagne Sauce

## Ingredients

- 250g Mascarpone Cheese
- 250ml Cream
- 1 tin Condensed milk
- [Wild Appetite Strawberry & Chocolate Sauce](#)



## Method

Whip the cream until soft peaks form and then fold in the condensed milk.

Use a whisk to gently soften and remove any lumps from the mascarpone cheese.

Fold the mascarpone mixture into the whipped cream mixture and whip until smooth.

Place ice-cream mixture in a container and allow to freeze overnight.

Serve with [Wild Appetite Strawberry & Chocolate Sauce](#)