

Mastic Icecream - Pagoto Kaimaki

serves 6

PREPARATION

Place the mastic in a mortar and beat well until it becomes a powder.

Put the mastic, cream and sweetened condensed milk in the bucket of the mixer and beat with the whisk at medium speed for 3-4 minutes until the mixture is firm and becomes like whipped cream.

Place in the freezer for 4-5 hours to freeze.

INGREDIENTS

? tsp mastic

500 gr frozen double cream

1 pack sweetened condensed milk