

BAKDASH ICE CREAM

Ingredients

300 gm pistachio

300 grams of cream

4 molars mastic

150 grams of sugar

teaspoon raw sahlab

1.5 liters full fat milk

Directions

In a bowl we put whole milk, then put in another bowl raw sahlab, a grip, sugar and then we beat them and then put the milk bowl on the fire with constant stirring, and after the milk warms up we gradually add the previous sahlab mixture until the quantity ends with continuous stirring of milk until it started its boiling. After the milk boils for two minutes, we remove it from the heat and leave it to cool 100%, then add the cream and mix it with the milk and then close the milk container and cover the lid of the bowl and put it in the refrigerator for an hour and a half, then we take it out of the refrigerator and beat it and then return To wrap the bowl and put it in the fridge for 3 hours, we take the bowl out of the fridge and beat it again until we get the desired consistency, then add a little pistachio and knead it with ice cream, Then we put nylon paper on a tray and then we spread the ice cream on the tray and cover it with nylon paper and put it in the fridge for an hour, after an hour we take the ice cream out of the fridge and remove the nylon paper from it and then we put the pistachios on the ice cream and then we wrap the ice cream and then we put it in the fridge Then we take it out of the fridge again and put the pistachios on it and then we wrap it in nylon paper and put it in the fridge a little bit and then it's ready.

C H E F O M A R

Bon Apetit!