

## Homemade Durian Ice Cream Recipe

Written by Administrator  
Tuesday, 03 July 2012 22:03

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This is consider an urgent post as I wish to submit this before end of durian season. Durian lovers like me will definitely feel sad to say bye bye to durian season.

I found a good way to preserve durians by making them to ice cream. By doing so, you can extend your own durian season with more longer period!

I will share durian ice cream recipe here. Durian lovers, quickly grab your favorite durian now!

### **Ingredients:**

250g durian flesh (you can put more)  
200ml full cream milk  
3 egg yolks  
90g castor sugar  
250g non dairy whipping cream

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**Methods** Blend durian and milk with blender.

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2. Beat the egg whites with a hand mixer until slightly beat dissolved. Mix the mixture combined completely.

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5. Keep your freezer very light before serve!

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Can use heavier taste and darker yellow color durian to make better taste and nicer color ice cream