



Ann Smith's 19th Century Icecream

What will I need?

- 1 bag of Ice
- ½ cup of Salt
- 1 cup of Cream
- 1 tbsp of strained Raspberry Jam

- Small hammer or rolling pin
- Spoon
- Pail or any large container with a lid (we used a ceramic bread bin)
- Metal pot (we used a cocktail shaker)
- Coarse cloth

What do I do?

1. Break up the ice with a hammer or rolling pin (children should definitely ask an adult for help here!)
2. Place a layer of ice into your pail and sprinkle over a layer of salt. Repeat this process until you have used up all the ice. Try and keep the ice to the outside edge so that you create a bit of a hole in the centre; this will be where your metal pot will go.
3. Pour the cream into your metal pot and add the jam. Place the pot into the pail and give the cream and jam a stir until they are fully combined.
4. When the cream begins to curdle, put the lid on the container and leave your icecream to freeze.
5. After about 3 hours the icecream should be ready. Time to plate up and taste, but don't forget to take a photo first and share it with us on social media, tagging @Colmuseums on Twitter or @ColchesterCastle on facebook.

Top Tip!

You don't have to use raspberry jam. Ann says it's nice to simply add dried breadcrumbs!