

4.3:1 ratio

• Preparation time: 5 minutes

• Freezing time: 3-4 hours

• Recipe makes 2 x 65g portions*

Recipe provides approximately:

Nutritional	Quantity		Vour rocino
content	per 1 portion	per 2 portions	Your recipe
Fat	22.6g	45.2g	
Protein	4.2g	8.4g	
Carbohydrate	1.0g	2.0g	
Energy (calories)	224kcal	448kcal	



Vanilla Ice Cream



Ingredients	Quantity	Your recipe
Double cream e.g. Morrison's or Tesco	30g	
K·Yo ™ Vanilla	100g	

Method:

- 1. Lightly whip double cream in a small bowl.
- 2. Add **K·Yo**™ and fold through the whipped cream until well combined.
- **3.** Divide into 2 equal portions, add to freezer-safe containers, cover and place in the freezer for 3-4 hours.



Always check with your dietitian what is suitable for you

• Sugar-free Da Vinci syrups are good dessert sauces

