

## **To make Extra Thick Double Cream from Prozero milk**

### **Ingredients**

400 mls of Prozero milk

250 g unsalted butter

10 heaped teaspoons of cornflour

### **Method**

1. Place all the required amounts of ingredients into a small saucepan.
2. Place over a gentle heat and stir well.
3. Keep stirring until the mixture starts to simmer and is thickened.
4. Take off the heat.
5. Then pour into a tall container and use a hand held blender to blend for 30-40 seconds.
6. Leave to cool.
7. Cover and place in the fridge to chill for 3-4 hours, preferably over night.
8. When chilled, the cream will softly set.
9. When chilled and set the cream can be whipped to form a light and airy consistency by using a hand held electric whisk.

**FREEZING** The cream will freeze easily. Pour the prepared cream into ice cube trays and freeze.

**Taken from Quick 'n' Easy recipe Prozero Booklet by Vitaflo**