

Homemade ice cream receipe without ice cream maker?

Written by

You can make it without the ice cream maker as long as you add some cream of tarter so that your mixture doesn't form ice crystals.

A tip that I think will work for you is to chill your mixture in the fridge before putting it in the freezer. Then every 30 minutes, give it a good mix until it becomes thick enough to leave alone. It make take a little work but it can be done simply.

For frozen yogurt, all you need is a good puree of fruit like mangoes and some really good quality yogurt and some sugar. With the yogurt, you should drain it over night in a sieve to get rid of a lot of the water. The yogurt will be super thick and will freeze better that way.