The Sugar Loaf’s
Rose and Pomegranate Ice Cream
(‘Fliss Widdershins’ Favourite)

You’ll need:
250ml double cream
90ml pomegranate juice
90g icing sugar
1 tsp rose water
1-2 drops of red food colouring (optional)

Method:
1. In a large bowl stir the icing sugar into the pomegranate juice until dissolved.
2. Add the rosewater and double cream and whisk until soft peaks form.
3. Spoon into an airtight container and freeze for at least six hours, or overnight.

To serve
Sprinkle with pomegranate seeds, dried edible rose petals, or fresh raspberries if desired.

Makes 4 Fliss-sized servings or 2 Charlie-sized servings.

Note
Add more or less rose water depending on your preference and the strength of flavour – some rose waters are more concentrated than others.