

# Easy Chocolate-Berry Ice Cream



## Ingredients

- 250ml whipping cream, cold
- 37.5g Annum chocolate powder
- 60g condensed milk
- 80g strawberries, chopped

## Directions

1. In a mixing bowl, whip the cold whipping cream & Annum chocolate powder.
2. Fold in condensed milk and chopped strawberries.
3. Transfer mixture in a plastic container and let it set in freezer for 1 hour.

## Nutritional Value

	Per Serve	Per Adequacy
Energy (kcal)	243	11
Carbohydrates (g)	17	10
Proteins (g)	4	5
Fats (g)	17	-
Dietary Fiber (g)	1	-
Folate (mcg)	77	13
Iron (mg)	2	5
Zinc (mg)	1	15
Calcium (mg)	207	26
Vitamin B12 (mcg)	1000	38