



PREP: 20  
COOK: 180  
SERVES: 4

## No-Churn Kulfi Ice Cream

Savor the rich, exotic charm of No-Churn Kulfi, where velvety cream mingles with the golden glow of saffron and the warm spice of cardamom. Sweetened condensed milk and a touch of vanilla lend luscious sweetness, while crunchy nuts add delightful texture to every spoonful. This easy-to-make frozen treat captures the essence of traditional Indian kulfi with effortless elegance—ready to chill and charm your palate in just a few hours.

### Ingredients

2 cups thickened cream, chilled  
1 tsp saffron threads  
1 1/2 tsp ground cardamom  
395g can sweetened condensed milk, chilled  
1 1/2 tsp Queen Organic Vanilla Extract  
3/4 cup finely chopped mixed nuts (we used cashews, almonds and pistachio)

### Method

#### STEP 1

In a microwave safe jug combine 1/2 cup thickened cream, saffron threads and ground cardamom and stir to combine. Heat in short bursts in the microwave, stirring between each, until the edges of the cream are bubbling and the cream is a golden saffron colour. Set aside in the freezer to chill for completely before continuing.

#### STEP 2

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Method

Pour the condensed milk into a bowl and add the cooled saffron cream, vanilla and 1/2 cup chopped nuts and stir until well combined.

### STEP 3

Beat the remaining cream in a large bowl with hand beaters, or with a stand mixer, until stiff peaks form then fold in 1/4 cup of the condensed milk mixture until just combined. Fold in the remaining condensed milk mixture until just combined then transfer to a lidded container and set aside in the freezer to set completely for 2-3 hours or overnight.

### STEP 4

Remove the ice cream from the freezer 20 mins before you are ready to serve to thaw slightly, then sprinkle with the remaining 1/4 cup chopped nuts and dried rose petals (if using) and serve.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.