

# Rolled Ice Cream

Learn to make Thai-style rolled ice cream at home without an ice cream machine. Creamy, delicious, and customizable with your favorite flavors.

250	10	260	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Rolled Ice Cream

## Ingredients

- 2 cup heavy cream
- 1 cup milk
- 1 tsp rock salt

## Instructions

- 1 Prepare Equipment**

Place a large metal baking sheet or 9x13 inch pan in the freezer for at least 2-3 hours until thoroughly chilled. Place your metal spatula in the freezer to chill as well.
- 2 Make Ice Cream Base**

Combine 2 cups heavy cream, 1 cup sweetened condensed milk, and 1 teaspoon vanilla extract in a small saucepan. Heat over medium heat, stirring constantly, until the mixture begins to bubble around the edges, about 3-5 minutes.
- 3** Remove from heat immediately and let cool at room temperature for 5-10 minutes until no longer steaming.
- 4** Pour the cooled mixture onto the chilled baking sheet. Using the chilled spatula, spread into an even layer about 1/4 inch thick, covering the entire surface of the pan.
- 5** Add any desired flavorings like strawberry jam, cocoa powder, or crushed cookies directly on top of the spread mixture.
- 6 Freeze the Base**

Freeze for at least 4 hours or overnight until the ice cream is completely solid and firm to the touch.
- 7 Roll the Ice Cream**

Remove from freezer and immediately use the chilled spatula to scrape the ice cream into tight rolls. Start at one end and work in 3-inch wide strips, applying firm steady pressure to create clean spiral rolls.
- 8 Serve**

Transfer the rolls immediately to chilled serving glasses or bowls, standing them upright. Serve immediately with desired toppings like whipped cream, sprinkles, or fresh fruit.

## Tips

Use a large metal baking sheet rather than glass or ceramic for faster, more even freezing. Metal conducts cold more efficiently, helping your ice cream reach the proper rolling consistency.

Spread the ice cream mixture in an even layer about 1/4 inch thick. Too thin and it will melt quickly when rolling; too thick and it won't roll properly or will crack.

Chill your spatula in the freezer for at least 30 minutes before rolling. A room-temperature spatula will cause the ice cream to soften and become difficult to manipulate.

Work quickly when rolling the ice cream. Once removed from the freezer, you have only a few minutes before it starts to soften. Have your serving dishes ready and pre-chilled.

Start rolling from one end using firm, steady pressure with your spatula. Push down and forward in one smooth motion to create tight, even rolls.

Add mix-ins like cookie pieces or fruit during the last few minutes of the initial freezing process, not when the mixture is completely liquid, to prevent them from sinking.

For the best presentation, serve immediately after rolling in chilled glasses or bowls. This helps maintain the shape and prevents rapid melting.

Practice the rolling technique - it takes a few tries to get the motion right. Don't worry if your first attempts aren't perfect; they'll still taste delicious!