

PLAY IT COOL The world's tallest ice cream cone was 3.08 metres high - taller than an ostrich. It was made in Norway in 2015.

Things to make and do

Make your own

Summer wouldn't be the same without a delicious ice cream to cool you down. Here's a quick and easy recipe that gets the frozen treat ready to eat in less than 15 minutes.

zip-seal

freezer bags

• 1 large zip-seal

freezer bag

Tasty topping

to serve

What you need

- 300ml semiskimmed milk
- 1 tbsp caster sugar
- 1/4 tsp vanilla essence
- Crushed ice
- 6 tbsps rock salt

• 2 medium

The ice cubes around the creamy mixture chill it, but adding salt is the real trick. Salt lowers the As ice melts, it removes heat from the ice-water mix, just like putting because of the added salt, the icepoint of pure water. This is how you get the super-chilliness required to turn runny cream into solid ice cream.

How does it work?

temperature at which water freezes. an ice cube into a glass of water, but water mix can go below the freezing



Pour the milk, sugar and vanilla essence into one of the medium zip-seal freezer bags and give the mixture a good stir.



Next, squeeze as much air out of the bag as you can and close the zip. For extra security, seal the top with sticky tape so that none of the creamy mix can escape.



Place the sealed bag inside a second medium zip-seal freezer bag. Squeeze all of the air out of that bag, too, and close the zip.



Now, put both the sealed medium bags inside a third (large) zip-seal freezer bag.



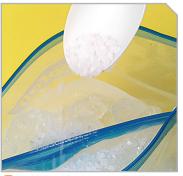








Next, half-fill the large outer bag with crushed ice, making sure to surround the creamy mixture.



Add the salt, then squeeze the air out of the bag and seal it tightly.



Now for the fun part – shake it up! Keep shaking the bag for about 10 minutes, or until the mixture starts to look like ice cream. Keep going...



...when it's ready, open all of the bags and scoop out the ice cream onto a cone. Add some tasty toppings or just enjoy it straight. Bliss!



