

Monika Nagl's recipe: Nut nougat ice cream with mascarpone and nut nougat cream



Up to 15
min.



Simple



Vegetarian



Zubereitung

1. To make the ice cream, mix the **mascarpone** with the nut nougat cream, cream and vanilla extract.
2. Pour the cream into the prepared silicone moulds, press in the ice cream sticks and place in the freezer for at least 5 hours, but preferably overnight.
3. As a visual highlight, drizzle with warmed nut nougat cream and decorate with sprinkles before serving.

Zutaten



- 1 packet of **GOLDSTEIG mascarpone**
- 200 g cream
- 1 jar of nut nougat cream
- 1 tsp vanilla extract
- sugar sprinkles
- Silicone mould
- Popsicle sticks