



Blue ice cream

Ingredients

- 2 cups of heavy cream
- 7.05 ounces of MASECA® Blue corn masa flour
- 2 cups of milk
- 1.69 ounces of water
- 2 cinnamon sticks
- 10.58 ounces of sugar

Preparation

1. Cook MASECA® Blue corn masa flour at medium heat with milk, water, cinnamon, and sugar.
2. Stir constantly until mix is cooked and all ingredients are incorporated.
3. Blend the mix with the heavy cream.
4. Pour this mix in a baking pan and freeze for four hours.
5. Serve a tablespoon of the ice cream and decorate with cookies, marmalade, Honey and chocolate pieces.