

RECIPE

Hero Vegetable: Pomegranate

Nigella's Pomegranate Ice Cream

Ingredients:

3 pomegranates

1 lime

1 ½ cup powdered sugar

2 cups heavy cream

Directions:

Juice two of the pomegranates and the lime and strain the juices into a bowl. Save the third pomegranate to use the seeds only. Add the powdered sugar and whisk to dissolve.

Whisk your cream in a bowl, until it reaches soft peaks, then whisk in the other ingredients and continue whisking until thick again.

Spoon and smooth the ice cream into the airtight container of your choice and freeze for at least 4 hours, or overnight. Scatter with some pomegranate seeds before you eat it.