

Feijoa Ice cream

4 eggs separated

1-cup castor sugar

300ml cream

2 cups feijoa pulp

1 Tablespoon castor sugar

Whisk egg whites till stiff, gradually adding sugar.

Then beat in egg yolks. In another bowl, beat cream and 1 Tbsp sugar until thick. Fold it into the egg mixture together with the feijoa pulp.

Freeze in suitable containers with airtight lids.

The feijoa pulp should be beaten with an eggbeater until the pieces are the size you want.

The pieces should be small but obvious.