

# Laurentide Bubble de Bubble Wine Ice Cream Float



HOW TO MAKE WINE  
ICE CREAM & THEN USE  
IT FOR AN ICE CREAM  
FLOAT!

## INGREDIENTS:

- 12 oz chilled Laurentide Bubble de Bubble
- 6 Tablespoons of Super Fine Sugar (can be found in the baking aisle)
- 2 ½ c chilled Heavy Whipping Cream
- 12 oz Laurentide Bubble de Bubble reserved & chilled
- Optional: Berries for garnish

## DIRECTIONS:

1. Begin by pouring the chilled wine into a large mixing bowl. Next gradually add the superfine sugar and whisk until it is completely combined.
2. Slowly add the heavy cream to the wine and sugar mixture and whisk again. You will see the mixture begin to thicken up.
3. Pour the mixture into a long flat plastic container, seal and freeze. (Or pour into ice cube trays to make wine cubes!)
4. You will need to let wine ice cream freeze for about 3-4 hours.
5. Scoop into flute, add reserved Bubble de Bubble & enjoy a decadent concoction!

Serves 2 hedonistically. Serves 4 realistically.  
Cheers from Laurentide!