

No Melt Ice Cream

with SUSTAGEN® Hospital Formula Active Neutral Flavour





Preparation time: 10 min



Servings: 25

Ingredients

- 250g SUSTAGEN®
 Hospital Formula
 Active Neutral Flavour
- 250g NESTLÉ DOCELLO Mousse Mix (any flavour)
- 500mL pre-made thin custard

Instructions

- 1. Combine NESTLÉ DOCELLO Mousse Mix with pre-made thin custard into a bowl.
- 2. Mix the mixture until a light and fluffy texture is achieved, then add SUSTAGEN® Hospital Formula Active Neutral Flavour and continue to mix until combined (approx. 2 minutes).
- 3. The combined mixture should hold its shape on a spoon. The sample should fall off easily with little food left on the spoon and the sample should not be firm or sticky. Add additional liquid if needed to achieve desired consistency.
- **4.** Transfer the mixture into a freezer safe container and freeze for approximately 1 hour.

Serving

• Once set, remove from freezer and wait for 5-10 minutes. Plate into individual bowls using an ice cream scoop, and serve.

End product should be tested to ensure suitability for a texture modified diet. Testing can be undertaken using IDDSI* testing methods (e.g. IDDSI Spoon Tilt Test and IDDSI Fork Pressure Test).

Visit www.iddsi.org or download the free IDDSI App for further information. Please refer to labels for potential allergens.

For more information call our customer service team on 1800 671 628 or visit www.sustagen.com.au

Nutritional supplements can only be of assistance where dietary intake is inadequate. Please seek advice on your individual dietary needs from an Accredited Practising Dietitian or your healthcare professional. SUSTAGEN® Hospital Formula Active is a formulated meal replacement and cannot be used as a total diet replacement. Consume as part of a varied and balanced diet and healthy lifestyle.

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^{*} International Dysphagia Diet Standardisation Initiative.