



Blue Lavender Ice Cream

Ingredients:

4 egg yolks
3/4 cup white sugar
2 cups whole milk
1 cup whipping cream
2 TBL Thai Midnight Tea
1 tsp lavender flowers or less if you like it more subtle
1-inch vanilla bean, halved
A pinch of kosher salt

Spices Used: Thai Midnight Tea
(4 Cups or 1 L) Servings
Cook Time: 45 minutes

Instructions:

- 1 - In a large bowl beat egg yolks and white sugar on medium speed until thick and pale yellow (2-3 minutes).
- 2 - In a medium saucepan add the milk, cream, vanilla bean, lavender and Thai Midnight Tea.
- 3 - Heat over medium heat until small bubbles begin to form on the surface. (about 160F, 5-10 minutes).
- 4 - Temper the hot mixture into the egg yolk mixture by whisking in a little at a time until it is all combined. Return mixture to the pot, add a pinch of salt and cook over medium heat until mixture thickens slightly (about 10-12 minutes).
- 5 - Remove from heat and strain through a fine sieve.
- 6 - Prepare an ice bath to cool mixture to room temperature. Chill mixture for a couple of hours in the fridge until you are ready to make the ice cream.
- 7 - Follow ice cream maker directions and freeze.



Pull out that ice cream maker and enjoy refreshing blue ice cream.

Serves (4 Cups or 1 L)

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Spice Level 2

Ingredients

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Instructions

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Spices Used a:1:{i:0;s:4:"2833";}

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