

Choc Chip Mint Ice Cream



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- Sub Category Name
Food
Desserts
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage
- Festivities Name
Universal Children's Day

Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

Choc Chip Mint Ice Cream

- 2 tablespoons Dilmah Pure Peppermint Leaves
- 2 cups 2% milk
- 2 cups heavy cream
- 1 cup Sugar
- 1 teaspoon Vanilla extract

- 3 drops green food colouring (optional)
- 1 cup miniature semisweet chocolate chips

Methods and Directions

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- Warm the milk and cream in a heavy based pot. Do not allow contents to boil.
- Add the Peppermint leaves and infuse for 6 minutes.
- Strain the mixture into the sugar and vanilla extract. Allow the sugar to dissolve and colour to your preference using the green food colouring.
- Pour the mixture into an ice cream maker and prepare according to the manufacturer's instructions.
- Leave the mixture to freeze for 10 minutes and add the chocolate chips.
- Once the ice cream thickens (in approximately 30 minutes) spoon into a container and freeze for 2 hours.

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