



Green Tea Ice Cream

2 Cups milk
3 Tablespoons green tea leaves
2/3 Cup sugar
2 large egg yolks
1 Tablespoon cornstarch
1 Cup heavy cream

- 1) Bring milk to a boil in a medium saucepan. Remove from heat. Stir in tea leaves, cover and steep for 10-15 minutes.
- 2) In a medium bowl, beat sugar into egg yolks until thickened and pale yellow. Beat in the cornstarch
- 3) Strain milk to remove leaves and slowly beat into egg yolk mixture.
- 4) Pour entire mixture back into pan and place over low heat. Stir constantly with a whisk until the custard thickens slightly. **DO NOT BOIL.**
- 5) Remove from heat and strain into large, clean bowl. After cooling slightly, stir in cream.
- 6) Cover and refrigerate overnight then freeze in ice cream machine.

Makes approximately 3 cups.



Three Kitty Cuisine
Point Arena, CA

