

# *Little Muskingum Kettle Farm's*

## *Herbal Tea Ice Cream*

I've tried several different flavors of herbal tea ice cream—my favorites are Applemint and Chamomile!

- 1) Beat 3 eggs in a large bowl.
- 2) Add 2/3 cup sugar, 2 cups heavy cream, and 1 cup milk to the eggs and whisk together.
- 3) Put the mixture into a saucepan and heat on low, stirring continuously.
- 4) Using a candy thermometer, heat the mixture until it reaches 170 degrees. Allow the mixture to be at 170 degrees for at least 15 seconds to pasteurize the eggs.
- 5) Immediately add 1 cup Little Muskingum Kettle Farm whole-leaf tea leaves of your choice (or 5 tea bags), remove from heat, and stir until the leaves are saturated.
- 6) Allow to cool, then remove the herbal tea leaves and place the ice cream base in the fridge overnight.
- 7) After the ice cream base is fully chilled, churn the ice cream according to the instructions on your ice cream machine!