



# Mint Ice Cream

*makes 1 generous pint*

- 2 1/2 cups organic heavy cream
- 1 cup organic or raw whole milk
- 2 cups fresh mint leaves
- 1 1/4 cups organic cane sugar
- 5 large humanely raised egg yolks
- pinch fine-grain sea salt

Heat cream, milk, mint and sugar over medium heat. Bring to simmer. Remove from heat and cover. Steep at least 15-20 minutes; taste to make sure flavor has infused to your liking.

Whisk yolks and salt in medium bowl. Ladle about 1/2 cup hot milk mixture into egg yolk mixture, whisking constantly to prevent eggs from cooking. Slowly stir the egg mixture back into the hot milk, whisking constantly. Return to pot and cook over low heat until the mixture lightly coats a spoon, about 5 to 6 minutes. (A finger drawn across spoon should leave clear path). Do not let custard boil or it will curdle! Strain into a clean bowl and cool over water bath, stirring occasionally to prevent a skin from forming.

Process in ice cream maker, adding chiffonade of mint during last minute of churning, if desired. Transfer to airtight container and freeze until firm, at least 3 hours or overnight.