

Mint Chip Ice Cream for Two from She Makes and Bakes

Makes two cups



Note: To make six cups of this ice cream, multiply all the ingredients by three but only use 5 egg yolks. Follow the same process.

2/3 cup whole milk

2/3 cup heavy cream

1/3 cup sugar, divided

Pinch of salt

1/2 teaspoon vanilla extract

1/2 cup packed fresh mint leaves

2 egg yolks

1/3 cup mini chocolate chips

In a medium saucepan over medium heat, combine the milk, cream, salt, vanilla, and half of the sugar. Bring to a boil and remove from heat. Add in the mint leaves and let them steep for 20-30 minutes. Remove the mint leaves and return the mixture to a boil.

While the milk mixture is reheating, whisk the egg yolks with the remaining sugar until pale and thick.

When the mixture has come to a boil, slowly whisk it into the eggs. When you have whisked in approximately two-thirds of the milk mixture, return everything to the saucepan. Using a spoon, stir the mixture constantly over low heat until it thickens and coats the back of a spoon. Don't let it boil. Pour the mixture through a fine mesh strainer into a clean bowl. Cover and refrigerate until thoroughly chilled, about a few hours. Churn according to the manufacturer's instructions. During the last couple of minutes, add in the chocolate chips.

Source: Adapted from Cuisinart