

MATCHA GREEN TEA ICE CREAM

From the Kitchen of: Sarah Boylan, Warehouse Manager, Arbor Teas



Preparation Time: 2 minutes | **Cooling Time:** 6-12 hours | **Yield:** 8 cups

Common Allergens: Milk

"It's so easy being green!" According to the Arbor Teas team, this "three ingredient no-churn recipe is incredibly simple to whip up and delivers a perfect pairing of the unique bitterness of our Organic Matcha Green Tea (Cooking Grade) with the sweetness of condensed milk. Delectably creamy, mildly earthy, and satisfyingly sweet, matcha ice cream makes a simple and sophisticated dessert."

INSTRUCTIONS:

- Place a loaf pan (or similar container) into the freezer to chill for at least 10 minutes prior to preparing the ice cream.
- Whip the heavy cream with a hand mixer or stand mixer with a whisk attachment on medium-high speed until soft peaks form (about 2 minutes), then gently whisk in the condensed milk until combined.
- Transfer the whipped mixture into the chilled loaf pan (or similar container) and smooth the top.
- Cover the pan with plastic wrap or a lid and freeze it for 6 hours or overnight.
- Remove the ice cream from the freezer and let it soften for 5-7 minutes before serving.

INGREDIENTS:

- 1 1/4 cups heavy cream
- 2/3 cup condensed milk (½ of a 14-ounce can)
- 2 Tablespoons organic matcha green tea (cooking grade)

Matcha is a finely ground green tea powder that has an herbaceous flavor and bright green color.

