



BILLINGS FARM & MUSEUM

Mint Chocolate Chip Ice Cream

Ingredients:

- 16 oz. Whole Milk
- 8 oz. Granulated Sugar
- 3 oz. Golden Syrup (can substitute corn syrup)
- 20 Grams Fresh Peppermint
- 5.5 oz. Egg Yolks
- 16 oz. Heavy Cream
- 2 oz. Shaved Semi-Sweet Chocolate

Instructions:

1. Heat milk, sugar, golden syrup and peppermint in a heavy bottomed sauce pan until just boiling.
2. Remove all mint sprigs and leaves.
3. Slowly temper milk into the egg yolks. Place back in sauce pan and over a low heat cook the ice cream base stirring constantly until it coats the back of the spoon or spatula (nappe), and you can run your finger through it without the mixture dripping down the spatula.
4. Strain the cooked mixture into your heavy cream that is in another bowl surrounded by ice. Chill the mixture down until cool to the touch.
5. Pour your chilled ice cream base into your prepared ice cream machine no more than $\frac{3}{4}$ of the way from the top. The ice cream bowl should have been chilling for a minimum of 3-4 hours in the freezer before use. Once the machine is properly assembled, turn it on. Churn time will depend on machine, but it's good to check every 15 mins.
6. When the ice cream becomes thick pour in your chocolate shavings. The machine will stir those in for you. The ice cream is finished churning when it can hold a ridge. The consistency will be like soft serve.
7. Scoop your ice cream into a separate container for the freezer. Or enjoy right away!

