



Tea Ice Cream

The Bearded Chef

8 large egg yolks
3/4 cup sugar
pinch salt
1 1/2 cups whole milk
2 1/2 cups heavy cream
1/2 cup loose leaf tea

In bowl or mixer, beat eggs, sugar, and salt until they lighten in color and form ribbons. Set aside.

In saucepan, scald milk.

Remove from heat and add loose leaf tea. Let steep for 4 mins.

Strain into a clean pot, pressing to get out as much liquid as possible.

Add heavy cream and bring to a simmer over medium-high heat.

Temper 1/3 of the mixture into the eggs.

Add egg mixture back to the pot and cook over low heat, until thick enough to coat back of spoon, approx 5 mins.

Strain into clean container and let cool in fridge for at least 3 hours, or until mixture reaches 40F.

Pour mixture into ice cream maker and follow manufacturer's instructions.