

# Green Tea Ice Cream

- 2 cups whole milk
- 6 green tea bags
- 5 egg yolks
- 1 cup granulated white sugar
- 1/2 cup heavy cream
- 1/2 cup half-and-half

Heat milk until just before boiling. Remove from heat. Steep green tea bags in milk for about 10 minutes, then remove bags.

Beat egg yolks. Add in white sugar, stirring until stiff and smooth.

Combine egg mixture with milk. Strain into a saucepan, and cook over medium-high heat until just shy of a boil. Remove from heat and cool completely (freezer or fridge -- just don't let ice crystals form).

Combine heavy cream and half-and-half, and beat until frothy. Add to egg mixture, mixing well.

Put into an ice cream maker.

Freeze well.

Serves: 8

Preparation time: 120 minutes

– [Subscriptions \(1\)](#)

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