



PEPPERCORN INFUSED OLIVE OIL ICE-CREAM

INGREDIENTS

5 Egg Yolks
1 1/2 Cups Full Cream Milk
1/2 Cup Heavy Cream
1/2 Cup Sugar
1/4 Tsp. Kosher Salt
1/4 Cup SATHYA Peppercorn Infused Olive Oil



METHOD

Whisk egg yolks in a small bowl until pale and set aside

Heat milk, cream, sugar and salt in a medium saucepan on a medium to high heat until simmering then remove from heat.

Slowly pour 1 cup of milk mixture into the egg yolks all the while whisking at a fast pace.

Whisk the yolks into the saucepan of milk mixture and continue heating on a medium heat until it thickens enough to coat the back of a spoon. This usually takes a few minutes. DO NOT ALLOW TO BOIL.

Pour the mixture through a fine strainer into a bowl then mix in the SATHYA Peppercorn Infused Olive Oil.

Add to an airtight container and freeze for at least 3 hours, preferably overnight.

Add to ice-cream machine and churn as per manufacturers instructions.

Add to airtight container and freeze for at least 2 hours or until you are happy with the hardness.

For more delicious recipes visit our website www.sathyaoliveco.com