

Mint White Chocolate Ice Cream *(no churn)*

Serves 12

- 595 ml heavy cream
- 45 g fresh mint leaves
- 100 g white chocolate, melted
- 230 g sweetened condensed milk
- ½ tsp vanilla extract
- ¼ to ½ tsp peppermint extract
- ½ tsp flaky salt
- 1-2 tsp green food coloring (optional)

1. Add the **cream** to a medium saucepan and bring to a simmer over medium heat, **simmer 30 seconds**, until just warm, immediately remove from the heat.
2. Stir in the **mint**, cover and **steep for 15-20 minutes**. Using a fine-mesh strainer, strain the cream into a bowl, pressing hard on the mint to squeeze out any cream. Discard the mint. Transfer the cream to the fridge and **chill until cold, 1 hour or overnight**.
3. In a small bowl, combine the **melted white chocolate** and **sweetened condensed milk** until completely smooth and there are no streaks of chocolate. Let cool completely.
4. Using an electric mixer, whip the chilled **cream** in a large bowl until it forms soft peaks, **3-4 minutes**.
5. Add the **vanilla, peppermint**, and **salt** and whip until combined.
6. Gently fold in the **white chocolate/condensed milk mixture** using a spatula until just combined and smooth.
7. Remove half of the cream and stir in the **food coloring**, if using, until the cream is pale green.
8. Spoon the green cream into the bowl with white mint cream, gently fold the two together in 2-3 strokes until the cream is swirled.
9. Transfer to a 23x13 cm loaf pan. Cover and **freeze until firm, at least 6 hours**.
10. Let ice cream sit at room temperature 5–7 minutes, then scoop and enjoy!

