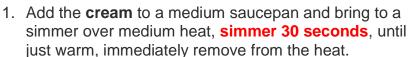
## Mint White Chocolate Ice Cream (no churn)

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
- 1/4 to 1/2 tsp peppermint extract
- ½ tsp flaky salt
- 1-2 tsp green food coloring (optional)





- 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!

