

First Ray Recipes

Green Tea Ice-Cream

Freezing Time: 3-4 hours

Serves: 4

Ingredients:

1/3 cup (75g) caster sugar
6 **Hampstead Tea Green Tea Bags**
1 cup (250ml) thickened cream
1 cup (250ml) thin cream



** We recommend using organic ingredients where possible*

Method

1. Pour boiling water over tea bags in a heat proof bowl, steeping for at least 5-10 minutes.
2. Place sugar and 1/3 cup cold water in saucepan and stir over low heat until sugar dissolves. Simmer for 2 minutes, and then remove from heat. Mix 1 tablespoon of syrup with the tea, then add to syrup in saucepan. Cool completely.
3. Whip the thickened cream. Mix with thin cream and tea syrup. Pour mixture into a shallow container and freeze until frozen at edges. Remove from freezer and beat with an electric beater. Pour back into container and re-freeze. Repeat 2 or 3 times.