

Green Tea Ice Cream

<http://userealbutter.com/2008/06/26/green-tea-ice-cream-recipe/>

from The Perfect Scoop by David Lebovitz

1 cup whole milk
3/4 cup sugar
pinch of salt
2 cups heavy cream
4 tsps matcha (green tea powder)
6 large egg yolks

Warm milk, sugar, and salt in medium saucepan. Pour cream into a large bowl and whisk in green tea powder. Set mesh strainer on top. In a medium bowl, whisk the egg yolks together and slowly pour in the warmed milk mixture, whisking constantly. Pour the contents back into the pan and stir over medium heat with a heatproof spatula. Continue to stir until mixture thickens and coats the spatula. Remove from heat and pour the custard through the strainer, stirring it into the cream. Whisk vigorously to dissolve the green tea powder. Stir until cool over an ice bath (or a bunch of reusable drugstore ice packs). Chill mixture thoroughly in the refrigerator, then freeze it in your ice cream maker according to the manufacturer's instructions.