



BLOOD ORANGE ICE CREAM

featuring NATURAL BLOOD ORANGE EVOO

SERVES 4

INGREDIENTS

- 1/2 cup sugar
- 6 large egg yolks
- 1-1/3 cup whole milk
- 1/2 cup Natural Blood Orange Extra Virgin Olive Oil
- Pinch of salt
- 1 cup heavy cream



DIRECTIONS
ON BACK SIDE

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DIRECTIONS

Pour the milk, sugar, and salt in a medium saucepan, stir and warm it up. Pour the cream into a large bowl with a mesh strainer on top.

In a separate medium bowl, mix the egg yolks and stir.

Slowly pour the warm mixture in the medium saucepan into the egg yolks while stirring constantly, and then pour the warm egg yolk mixture back into the saucepan.

Stir the mixture slowly over medium heat with a spatula until the mixture gets thick and coats the spatula. Pour the mixture through the strainer into the cream while slowly stirring. Pour Natural Blood Orange EVOO into the mixture significantly until it is well blended. Stir until cooled off. Thoroughly cool the mixture in the refrigerator, and then freeze it in your ice cream maker.



ENJOY!

off

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