

## Green Tea Ice Cream Recipe

### Ingredients:

2 egg yolks  
6 tablespoons granulated sugar  
3 tablespoons powdered green tea  
1 tablespoon cornstarch  
3/4 cup milk  
3/4 cup heavy/whipping cream  
1/4 teaspoon vanilla extract

### Method:

Put half the sugar in a bowl. Add powdered green tea through a strainer and combine. For the ice cream mixture, whisk egg yolks and the remaining sugar in a bowl until color lightens. Stir in cornstarch. Heat milk and heavy/whipping cream in a saucepan, stirring constantly with a wooden spatula over a medium flame until almost boiling. Remove from heat. Gradually add the tea powder-sugar mixture, stirring well.

Stir in the yolk mixture. Transfer to a saucepan and heat over a medium flame, stirring constantly to thicken. Stand saucepan in a bowl of ice water to cool. Stir in vanilla extract. Transfer to a metal tray and freeze 1-2 hours. Transfer into a bowl, beat thoroughly to mix in air, return to the tray and freeze again. Repeat this process 3 to 4 times.

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