



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **White Beans**

Strawberry White Bean Ice Cream

Ingredients:

1 cup cooked unsalted white beans
2 cups very ripe strawberries, destemmed halved
2 cups heavy cream
14 oz condensed milk
1 cup white sugar
1 tsp vanilla paste

Directions:

Pour the whipping cream into the bowl of an electric mixer and whip at medium speed until it forms soft ribbons.

In the meantime, puree the beans, strawberries, and condensed milk together. Pour the mixture into a large mixing bowl. Add in the sugar and vanilla paste. Set aside. The whipping cream should be just about ready.

Fold the whipped cream into the strawberry bean mixture until well combined. Pour into an airtight freezer ready container and freeze at least four hours to overnight.

*If you don't have vanilla paste, you can use vanilla extract.