



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Tomatillos

Tropical Tomatillo Ice Cream

Ingredients:

- 1 lb tomatillos, peeled, washed, and quartered
- ½ small ripe pineapple (about 1 ½ cups diced)
- 3 cups heavy cream
- 7 oz sweetened condensed milk
- ½ cup sugar
- 8 oz can cream of coconut
- ¼ cup honey
- ¼ cup almonds, sliced
- ¼ cup rum (optional)

Directions:

Place the heavy cream in a large mixing bowl. Beat the cream on medium speed until soft ribbons form. In the meantime, pulse the tomatillo, pineapple, and sugar in a food processor. Add the cream of coconut, honey, and sweetened condensed milk. Once the heavy cream is ready, fold the tomatillo mixture, almonds, and rum into the cream until well combined. Freeze for at least 4 hours to overnight.

*You can adjust the amount of sugar depending on the ripeness of the pineapple.