



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### White Bean Strawberry Ice Cream

#### Ingredients

- 1 cup ripe strawberries, de-stemmed and halved
- 1 cup white granulated sugar
- 1 tsp vanilla paste
- 1 cup unsalted white beans, cooked
- 2 cups heavy whipping cream
- 14 oz sweetened condensed milk

#### Directions

In a food processor or blender, combine the strawberries, sugar, and vanilla paste. Add in the white beans. Blend until smooth. Set aside.

Pour the whipping cream into the bowl of an electric mixer and whip at medium speed until it forms soft ribbons. Add in the sweetened condensed milk and strawberry mixture. Whip again until just combined.

Pour into an airtight freezer ready container and freeze for at least four hours to overnight.

\*Contains dairy.