



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Rosemary Vanilla Ice Cream

Ingredients

- 1 cup whole milk
- 14 oz sweetened condensed milk
- 1 tsp vanilla bean paste
- 6 sprigs rosemary, divided use
- ¼ cup sugar
- Pinch of salt
- 2 cups whipping cream

Directions

In a 2-quart saucepan, whisk together the milk, sweetened condensed milk, vanilla bean paste, 5 rosemary sprigs (set aside 1 sprig), sugar, and salt. Simmer over medium heat for about 10 minutes, whisking occasionally. Don't let the mixture boil. Remove the mixture from the heat and allow it to sit and cool completely. This will take about 30 minutes. Once it has cooled down, discard the rosemary sprigs.

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

Remove the leaves of the last rosemary sprig and mince the leaves. Add them to the whipped cream. Carefully fold the milk mixture into the whipped cream until well combined. Pour into an airtight freezer-ready container and freeze for at least four hours to overnight.

*Contains dairy