



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### No Churn Fig Ice Cream with Almonds

#### Ingredients

- 1 ½ cups fresh figs, roughly chopped
- ¼ cup light brown sugar
- ¼ cup granulated sugar
- 2 cups heavy cream
- 14 oz sweetened condensed milk
- ½ cup Marcona almonds, roughly chopped

#### Directions

Place the fig pieces and sherry in a saucepot. Cook over medium-high heat for about 10 minutes. If the mixture begins to thicken too quickly, add a couple tablespoons water and lower the heat slightly. Stir in granulated and brown sugar and cook for another 5 minutes. Remove from heat. You can leave the fig mixture as is if you prefer a chunky consistency or you can puree the figs in a blender at this point. Refrigerate to cool completely. (You can make the figs a couple days ahead)

Once the fig mixture is completely cooled, beat the heavy cream until it begins to form soft ribbons. (Do not beat beyond this point or it will begin to curdle quickly) Pour in the fig mixture and chopped Marcona almonds. Beat for another 30 seconds and no more. Pour into a freezer safe container and freeze for at least four hours.

\*Contains dairy and nuts