



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

White Bean Strawberry Ice Cream

Ingredients

- 2 cups cooked unsalted white beans, rinsed
- 1 cup very ripe strawberries, destemmed and halved
- 2 cups heavy cream
- 14 oz condensed milk
- ½ cup white sugar
- 1 tsp vanilla

Directions

In a blender or food processor, blend the strawberries, 1 cup heavy cream, beans, sugar, and vanilla.

Pour the remaining whipping cream into the bowl of an electric mixer and whip at medium high speed until it forms soft ribbons. Carefully fold in the strawberry bean mixture until combined. Pour into an airtight freezer safe container and freeze for at least four hours to overnight.