



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Tropical Tomatillo Ice Cream

Ingredients

- 1-14oz can sweetened condensed milk
- 8oz cream of coconut
- 3 cups heavy whipping cream
- 1 ½ cup crushed pineapple
- 1 lb tomatillos, peeled and washed
- 1 tsp vanilla
- ½ cup sugar
- ¼ cup sliced almonds

Directions

Dice the tomatillos then place them in a sieve over a bowl. Press down to release any excess juices. Set aside.

Beat the heavy cream and vanilla with an electric mixer on medium high speed (while slowly adding the sugar) until ribbons begin to form. Place the speed of your mixer on low. Mix in the sweetened condensed milk, coconut cream, and sugar if using. Fold in the remaining ingredients. Place the ice cream mixture in a freezer safe container and freeze at least 4 hours to overnight.