



6 SERVINGS



40 MINUTES



280 CALS

Ube Ice Cream

SHANNON LLEWELLYN

Ingredients

- 1 cup ube (mashed or reconstituted from powder)
- 1 cup whole milk
- 1/2 cup sugar
- 2 cups heavy whipping cream
- 1 teaspoon vanilla extract

Instructions



PREP: 20M

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COOK: 20M

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READY IN: 40M

1. Combine milk and sugar in a saucepan and simmer until sugar is fully dissolved into the milk. Remove from heat.
2. Mix in the mashed ube and heavy whipping cream. Add vanilla extract and mix until smooth.
3. Puree the mixture in a blender until smooth.
4. Pour the ice cream mixture through a sieve to separate any lumps of ube. Discard the solids.
5. Cover the ube ice cream mixture and chill in the refrigerator for two hours or in the freezer for one hour.
6. Pour chilled ube ice cream mixture into the chilled bowl of an ice cream maker and churn for 10 to 15 minutes or per manufacturer instructions. Chill and serve!