

WE(ED)S RECIPES

brought to you by EATING IN PUBLIC @nomoola.com
with kkv.net + tadpolestudio.org

Honohono Grass Ice Cream

adapted from: <http://www.saveur.com/article/recipes/jenis-ice-cream-base>

(Makes about 1 quart)

Ingredients

- 2 cups milk
- 4 tsp. cornstarch or arrowroot
- 1 ¼ cups heavy cream
- 2/3 cup sugar
- 2 tbsp. honey
- ¼ tsp. kosher salt
- 3 tbsp. cream cheese, softened
- 4 tbsp. honohono grass juice (run approximately 8 cups raw grass through a juicer)
- 2 tbsp. calamansi juice (or substitute lemon or lime juice)

Instructions

- In a bowl, stir together 1/4 cup milk and the cornstarch; set slurry aside.
- In a 4 qt. saucepan, whisk together remaining milk and the cream, sugar, syrup, and salt; bring to a boil over medium-high heat. Cook for 4 minutes
- Stir in slurry.
- Return to a boil and cook, stirring, until thickened (about 2 minutes)
- Place cream cheese in a bowl and pour in 1/4 cup hot milk mixture; whisk until smooth. Then whisk in remaining milk mixture. Pour mixture into a heat safe container, submerge in ice bath until chilled.
- Add honohono grass juice and calamansi juice, stir to combine.
- Pour mixture into an ice cream maker; process according to manufacturer's instructions.
- Transfer ice cream to a storage container and freeze until set.

