

More than 1 hour

Makes 1L

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Ingredients:

- 1 cup (250ml) milk
- $\frac{3}{4}$  cup (180ml) sugar
- 2 cups (500ml) cream
- Pinch salt
- 2 cups (80g) mint leaves
- 5 jumbo egg yolks
- 1 drop green food colouring
- 2 (49g each) Peppermint Crisp chocolates, chopped

Method

#### **COOK'S NOTE**

The colour improves on freezing,  
so don't be tempted to adjust it  
beforehand.

1. Heat milk, sugar, 1 cup (250ml) cream, salt and mint in a medium pot until steaming hot.
2. Remove from heat, cover, and infuse for 1 hour.
3. Strain milk, pressing with a spatula to extract as much flavour as possible. Discard mint.
4. Reheat infused milk.
5. Whisk yolks in a separate bowl and slowly add a little hot infused milk to whisked egg.
6. Add egg mixture to the milk in the pot, whisking constantly.
7. Stir until thickened to a custard-like consistency covering the back of a wooden spoon.

8. Pour remaining cream into a large bowl. Pass custard through a fine sieve and add to cream.
9. Add colouring.
10. Place bowl over an ice bath until cool, then refrigerate overnight.
11. Freeze in a large container, beating with an electric whisk every hour until thick and slushy.
12. Stir through chopped chocolate.
13. Scoop into a freezer-proof container, cover and freeze until firm.

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