National Children's Gardening Week

Fresh mint and chocolate chip ice cream

30 mins prep Serves 4





Grow your own ingredients!

Shopping list for your local garden centre:

Mint plants from your garden centre. Small bag of multi-purpose compost. Plant pot or container (as big as your appetite!).

Ingredients:

140g dark chocolate

400ml full-fat milk

300ml double cream

1 vanilla pod, split

75g fresh mint leaves with stalks

4 large egg yolks

140g caster sugar

Method:

- 1. Put the chocolate in a plastic bag, seal and freeze for at least 30 mins. Crush the frozen chocolate inside the plastic bag
- Pour the milk and cream into a pan, then scrape the vanilla pod seeds into the mixture. Heat the milk, stirring occasionally, until almost boiling. Add the remainder of the vanilla pod, mint leaves and stalks. Cover with a lid, and leave for 15 mins.
- 3. Strain the liquid, pressing the mint with a spatula to extract maximum flavour. Discard the leaves and stalks, and scoop out the vanilla pod.
- 4. Whisk the egg yolks and caster sugar until thick and pale. Return the minty cream to a clean pan and bring back to almost boiling.
- 5. Pour half the hot liquid onto the egg and sugar mixture, whisking to combine everything before adding the remaining liquid. Return the custard to the rinsed-out pan and cook over a low heat, stirring until lightly thickened (about 3-4 mins). Strain the custard into a bowl and leave to cool, stirring occasionally to prevent a skin forming. Chill the custard until really cold it's a good idea to leave it overnight.
- 6. Pour the custard into a chilled container and freeze for 2-3 hrs until the sides become icy. Whisk thoroughly to break up any crystals, then add the chocolate and freeze until solid. Leave to soften in the fridge for 20-30 mins, then serve.







Visit your **local garden centre** to start growing your ingredients.