



Deliciously creamy vanilla ice cream with hints of lemon and a crunchy finish of quinoa.

Lemongrass Ice Cream rolled in Puffed Quinoa and Roasted Cashew Milk

Yield: 20 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per serving)
Quinoa, puffed	20 tsp	Calories 160 Fat 7g Saturated Fat 3g Cholesterol 35mg Sodium 65mg Carbohydrate 18g Fiber 0g Sugars 15g Protein 5g
Lemongrass Ice Cream		
Light Cream	2 cups	
Condensed Milk, sweetened	1 ½ cups	
SupHerb Farms Fresh Frozen IQF Lemon Grass, diced	½ cup	
Large Eggs	2	
Roasted Cashew Milk		DIETARY STATEMENTS
Roasted Cashews, soaked overnight and rinsed	1 cup	Vegetarian Gluten Free
Water	4 cups	
Agave Nectar	1 tbsp	

PREPARATION

- Heat cream, condensed milk, lemon grass in a saucepan over medium heat until mixture steams. Remove from heat before the mixture boils and allow to steep for at least 30 minutes, up to 1 hour and 30 minutes.
- Reheat the cream mixture over medium heat until it begins to steam. Whisk egg yolks in a small bowl. Temper the egg yolks by pouring a small amount of the hot mixture in while whisking constantly to avoid scrambling the eggs. Pour the warm egg mixture into the cream mixture. Continue to cook and stir until the mixture is able to coat the back of a spoon. Strain mixture through a sieve to remove the bits of lemon grass. Refrigerate until cold.
- Pour the chilled mixture into an ice cream maker and freeze according to manufacturer's directions. Transfer ice cream to a one- or two-quart lidded plastic container; cover surface with plastic wrap and seal. For best results, ice cream should ripen in the freezer for at least 2 hours or overnight.
- Roll into balls and place in the freezer for 45 minutes or until frozen.
- Remove ice cream balls from freezer and roll in puffed quinoa.
- Serve in dish with roasted cashew milk.