



Globally Inspired Flavor Solutions®

A touch of tomato makes a unique icy treat. And a dollop of sweet basil Chantilly cream spooned over each serving takes this ice cream to the next level.

Tuscan Tomato Ice Cream

Yield: 8 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/8 serving)
10% Half-and-half	3 cups	Calories 370
35% Heavy Cream	1 cup	Fat 27g
Egg yolks	8	Saturated Fat 15g
Vanilla Sugar	¾ cup	Cholesterol 260mg
Pure Vanilla Extract	2 tsp	Sodium 80mg
SupHerb Farms Fusions® Tuscan Tomato	¼ cup	Carbohydrate 26g
		Fiber 0g
		Sugars 21g
		Protein 6g

PREPARATION

1. In a saucepan set over medium heat, combine half-and-half and heavy cream; bring just to simmer, stirring occasionally. Remove from heat.
2. Meanwhile, in mixing bowl, whisk egg yolks until pale yellow. Gradually whisk in sugar until combined.
3. In small amounts, slowly whisk about one-third of the hot cream mixture into egg yolk mixture. Return to saucepan with remaining cream mixture.
4. Reduce heat to low; add SupHerb Farms Fusions® Tuscan Tomato. Cook, stirring frequently until mixture thickens enough to coat back of spoon and temperature reaches 170° to 175°F. Pour into heatproof container. Let stand for 30 minutes at room temperature. Stir in vanilla extract. Refrigerate for 4 to 8 hours or until cool enough not to form condensation on lid and temperature cools to 40°F.
5. Strain mixture through fine-mesh sieve. Pour into ice cream maker; process in ice cream maker for 25 to 35 minutes according to manufacturer's directions. (Serve as is for soft-serve ice cream or freeze for 3 to 4 hours for firmer texture).