



Basil and Olive Oil Ice Cream

MAKES:4-6

PREPARATION TIME:24 hours

COOK TIME:20 minutes

INGREDIENTS:

- 4 egg yolks
- 160g caster sugar
- 450ml full fat milk
- 1 bunch fresh basil, roughly chopped
- 300ml double cream
- 100ml Filippo Berio Extra Virgin Olive Oil, plus extra for drizzling
- Strawberries and basil to garnish



METHOD:

In a large bowl, beat together the egg yolks and caster sugar until light and fluffy and it leaves a trail (at least 3-5 minutes).

Gently heat the milk in a pan until it just reaches the boil, remove from the heat and then add into the egg and caster mixture while gently whisking.

Once all fully incorporated; return to the pan, add the basil and cook on a very low heat until the consistency of runny custard. Remove from the heat and leave to cool.

Once cooled, stir in the cream. Cover and refrigerate overnight to infuse the ice cream base.

Next day, sieve the basil from the ice cream base and discard. Stir through the 100ml of Filippo Berio Extra Virgin Olive Oil.

Churn in an ice cream machine until the desired consistency is achieved (about 15-30 minutes depending on the machine). Place in the freezer for at least an hour to firm up.

Cook it with: *Olio extra vergine di oliva Fruttato*