



## Olive Oil Ice Cream

### Ingredients:

- 1 quart heavy cream
- 1 quart whole milk
- 8 egg yolks
- 1/2 cup honey
- 1/2 cup Sandy Oaks Extra Virgin Olive Oil

### Equipment:

- Ice cream maker



### Preparation:

Whisk egg yolks with honey in a bowl.

Simmer the milk and cream mixture to a boil in a small pot.

Pour milk and cream mixture slowly into the yolk mixture.

Pour mixture back into the pot and heat over medium heat until mixture coats the back of a spoon without running off.

Strain mixture and chill for at least four hours.

Whisk in Sandy Oaks Extra Virgin Olive Oil and churn in ice cream maker according to instructions.

*Yeilds 8 quarts.*