

Marvelous Mint Ice Cream

Gluten Free







DESSERT

Ingredients

6 large egg yol	k
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- 2 cups mint leaves fresh loosely packed
- 1 cup cup heavy whipping cream
- 4 ounces bittersweet chocolate coarsely chopped
- 0.8 cup sugar
- 2 cups milk whole

Equipment

bowl

	PROTEIN 7.1% FAT 56.13% CARBS 36.77%
	Nutrition Facts
	Transfer to airtight container and freeze until hard, about 3 hours.
	Process custard in ice cream maker, adding chopped chocolate during last minute of churning.
	Whisk in heavy cream. Cover and chill until cold, at least 6 hours or overnight.
	Place over low heat, and cook, stirring constantly, until mixture thickens enough to coat back of spoon (finger drawn across spoon will leave clear path), 5 to 6 minutes total (do not let boil or custard will curdle). Strain through fine-mesh sieve into large bowl, pressing on and then discarding solids.
	Ladle about 1/2 cup hot milk mixture into egg yolk mixture, whisking constantly to prevent eggs from cooking, then slowly stir the egg mixture back into the hot milk, whisking constantly.
	Heat until steaming but not boiling, then remove from heat.
	In heavy medium saucepan over moderately low heat, stir together milk, remaining 1/4 cup sugar, and mint.
	In large bowl, whisk together egg yolks and 1/2 cup sugar.
Dir	rections
	ice cream machine
	sieve
	whisk
	ladle
П	sauce pan

Properties

Glycemic Index:36.03, Glycemic Load:37.79, Inflammation Score:-9, Nutrition Score:25.693913169529%

Flavonoids

Eriodictyol: 9.28mg, Eriodictyol: 9.28mg, Eriodictyol: 9.28mg, Eriodictyol: 9.28mg Hesperetin: 3.05mg, Hesperetin: 3.05mg, Hesperetin: 3.05mg, Apigenin: 1.62mg, Apigenin: 1.6

1.62mg Luteolin: 3.8mg, Luteolin: 3.8mg, Luteolin: 3.8mg, Luteolin: 3.8mg

Nutrients (% of daily need)

Calories: 909.17kcal (45.46%), Fat: 57.78g (88.89%), Saturated Fat: 32.92g (205.75%), Carbohydrates: 85.15g (28.38%), Net Carbohydrates: 79.73g (28.99%), Sugar: 74.11g (82.34%), Cholesterol: 478.63mg (159.54%), Sodium: 113.13mg (4.92%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 32.51mg (10.84%), Protein: 16.43g (32.87%), Vitamin A: 3213.3IU (64.27%), Phosphorus: 463.08mg (46.31%), Manganese: 0.88mg (44.08%), Selenium: 27.99µg (39.98%), Calcium: 393.14mg (39.31%), Vitamin B2: 0.66mg (38.88%), Vitamin D: 4.89µg (32.63%), Copper: 0.61mg (30.52%), Magnesium: 117.3mg (29.33%), Vitamin B12: 1.74µg (28.94%), Iron: 4.95mg (27.47%), Folate: 87.01µg (21.75%), Fiber: 5.42g (21.7%), Potassium: 742.45mg (21.21%), Vitamin B5: 2.04mg (20.4%), Zinc: 2.98mg (19.86%), Vitamin B6: 0.3mg (14.88%), Vitamin B1: 0.2mg (13.57%), Vitamin E: 1.91mg (12.74%), Vitamin C: 10.02mg (12.14%), Vitamin K: 5.99µg (5.7%), Vitamin B3: 1.06mg (5.29%)