

Top 50 Most Delicious



HOMEMADE

ICE CREAM RECIPES



Top 50 Most Delicious Homemade Ice Cream Recipes

Notes by the editor:

This top 50 of amazing ice cream recipes is based on an internet poll and the recipes haven't been chosen by us specifically. The recipes are in no particular order, so number 1 can be just as delicious as number 50, depending on your taste.

Try them all and enjoy!

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Creamy Vanilla Ice Cream

Vanilla ice cream is a classic, but most recipes are made starting from a cooked custard base, which might not be a good idea considering the summer heat. Plus, not many people like the taste of cooked eggs. This recipe only has a few ingredients and it literally takes 5 minutes to make. Eat it pure and simple or add your favorite toppings, no matter what your choice is, this ice cream is simply delicious.

Ingredients:

2 cups heavy whipping cream

2 cups half-and-half cream

3/4 cup sugar

1 vanilla bean

1 teaspoon vanilla extract

Directions:

In a large bowl, combine the heavy cream with the half-and-half and gradually incorporate the sugar, whisking until combined. Split the vanilla bean in half lengthwise and scoop out the seeds. Stir them in the cream mixture, together with the vanilla extract. Pour this mixture into the container of your ice cream maker and freeze according to manufacturer's instructions. When ready, it can be stored in a container in the freezer for as long as it takes, though it is so good that it won't last for long.

The Ultimate Chocolate Ice Cream

There's nothing like delicious chocolate ice cream in a hot summer day, especially if we're talking about a creamy, delicious homemade ice cream like this one. If you're a lover of chocolate ice cream, you are going to love this one!

Ingredients:

- 2 cups heavy cream
- 1 cup milk
- 1 cup sugar
- 6 large egg yolks
- 2 cups chocolate chips (dark or milk chocolate)
- 1 pinch of salt (salt enhances the taste of chocolate)

Directions:

Pour the milk and 1/2 cup sugar in a saucepan and bring to a boil. In a bowl, whisk the egg yolks with the remaining sugar until creamy and foamy. Slowly pour over the boiling milk and transfer back to heat. Keep cooking on low flame until the custard starts to thicken and it coats the back of a spoon. Remove from heat and while still warm, stir in the chocolate chips and salt. The heat will melt the chocolate. Set aside to cool before use. Whip the heavy cream to smoothie stage and fold it in the chocolate mixture. Pour it in the container of your ice cream maker and freeze according to the manufacturer's instructions. If you don't have an ice cream maker, simply pour it into a plastic container and freeze for a few hours, mixing it with a fork from time to time to ensure it's creamy and smooth. Enjoy!

Strawberry Ice Cream

This ice cream is perfect to end a hot summer day. Not to mention that it only requires mixing the ingredients together. No cooking is involved, but the ice cream is delicious and creamy and has no ice chunks.

Ingredients:

1 1/2 cup sweetened condensed milk
3/4 cup evaporated milk
1 1/2 cup whole milk
3 tablespoons sugar
16 oz fresh or frozen strawberries
juice from 1/2 lime
1/2 teaspoon salt

Directions:

Whisk the first 4 ingredients in a bowl and refrigerate for 1h. Process strawberries, lime juice and salt in a food processor or blender and fold it in the milk mixture.

Pour this mixture into the container of an ice cream maker and freeze according to manufacturer's instructions. When it's ready, transfer to a plastic container and freeze 1 more hour. If you don't have an ice cream maker, simply freeze it in an airtight container, mixing every hour until firm. Enjoy your homemade strawberry ice cream.

Salted Caramel Ice Cream

Although it may sound as a weird combination, salt balances perfectly the sweet, nutty taste of caramel. It is surprising how two completely different ingredients can complete each other so well, yielding an outstanding ice cream. Serve it with even more caramel sauce for a

Ingredients:

2 cups heavy cream
2 cups whole milk
1 cup granulated sugar
8 egg yolks
1 vanilla bean, seeded
For the salted caramel:
1 cup sugar
3 tablespoons water
1/3 cup heavy cream
1/2 teaspoon salt

Directions:

First of all, make the ice cream base. Mix together the milk, heavy cream and vanilla bean in a saucepan and bring to a boil. Meanwhile, whisk the egg yolks with the sugar until creamy and pale in color. Slowly pour the boiling milk mixture and place back on medium to low heat, stirring all the time until the custard starts to thicken and it coats the back of a spoon. Remove from heat and set aside to cool.

To make the caramel, in a saucepan mix the sugar with water and bring to a boil. Keep cooking it until it starts to change color and looks like amber. Stay close as it tends to burn quickly. In the meantime, bring the heavy cream to a boil. When the sugar has the desired color, remove from heat and pour the heavy cream and salt. Stir until smooth and creamy and set aside to cool before use.

To finish the ice cream, combine the custard with the salted caramel and pour in the container of your ice cream maker. If you don't have one,

freezing will work just as good, but it will take more time. Serve with additional caramel sauce if you like. Enjoy!

Banana Rum Ice Cream

This ice cream is all about bananas, but adding a bit of rum only enhances their flavor, while the rum soaked raisins are like little delicious surprises in every spoon.

Ingredients:

1/2 cup dark rum

1/2 cup golden raisins

1/4 cup sugar (more or less, depending on how sweet you like it)

4 soft ripe bananas, but not brown

1 3/4 cups sweetened condensed milk

2 cups heavy cream

Directions:

The night before, mix the rum with the sugar and pour it over the raisins in a bowl. Let them sit overnight to get soaked in rum.

In a food processor, blend together the bananas and condensed milk until smooth. In a separate bowl, whip the heavy cream to soft peaks stage then slowly fold in the banana mixture, followed by the rum raisins. Pour into a freezer container or a pan and freeze for at least 8 hours or until firm. Enjoy!

Coffee Ice Cream

Most people love their coffee in the morning, but how about a coffee ice cream? Wouldn't that be great for a summer day when the sun is so strong that it melts you?

Ingredients:

- 2 cups heavy whipping cream
- 1 cup espresso coffee
- 1 cup sugar
- 1/2 cup whole milk
- 6 egg yolks
- 1 pinch of salt

Directions:

Mix together the yolks with the sugar and salt until pale then add the milk and coffee. Transfer to medium heat and cook this mixture, stirring frequently, until it starts to thicken. Remove from heat and allow to cool before use.

Whip the cream to soft peaks stage and slowly fold it in the coffee custard. Pour the ice cream in a freezer container or a simple pan lined with plastic wrap and freeze for a few hours until firm. If you own an ice cream maker, simply pour the mixture in the machine and freeze according to manufacturer's instructions. Enjoy!

Pistachio Ice Cream

Pistachio is, in fact, a favorite of many people when it comes to ice creams. But those of you who tried to make it at home might have noticed that it simply doesn't taste the same, like there is not enough flavor. This recipe comes to fix that by using both ground and chopped pistachios and the end result is a creamy, yet chunky and crunchy ice cream which concentrates all that pistachio aroma you are looking for.

Ingredients:

- 2 cups pistachio nuts, shells removed and slightly toasted
- 3/4 cup sugar
- 2 cups heavy whipping cream
- 1 cup milk
- 6 egg yolks
- 1 teaspoon vanilla extract

Directions:

Grind 1 cup pistachios in a food processor until finely ground. In a saucepan, combine the milk, heavy cream and sugar. Bring to a boil then stir in the grounded pistachio. Remove from heat and let it infuse. After 30 minutes, strain the mixture, pressing on the pistachio to extract as much flavor as possible. In a separate bowl, whisk together the egg yolks then slowly pour the warm mixture into the egg yolks, stirring constantly to prevent the yolks from scrambling. Transfer back to the saucepan and place back over medium to low heat and cook until the mixture look thickened. Add the vanilla extract and set aside to cool before use. When cold, pour into the container of your ice cream maker and freeze according to your machine's instructions. When ready, fold in the remaining pistachios, chopped, then transfer to an airtight container and store in the freezer. Enjoy!

Lavender Ice Cream

Lavender is not just decorative plant, but it can also be used in cooking, due to its specific aroma. This ice cream is so creamy and fragrant that it will simply flood your senses.

Ingredients:

- 2 cups whole milk
- 1 cup heavy cream
- 1/2 cup sugar
- 5 egg yolks
- 1 teaspoon dried lavender
- 1 pinch of salt

Directions:

Pour the milk into a saucepan and bring to a boil. Add the lavender and allow it to infuse 5 minutes. Strain and discard the lavender bits.

In a bowl, mix the egg yolks with the sugar and salt until pale and creamy. Add the boiling milk then pour back into the saucepan and move back over low heat and continue cooking until the mixture thickens and it coats the back of a spoon. Set aside to cool before use.

Whip the heavy cream and gently fold it into the cooked custard. Freeze in an ice cream maker according to machine's user guide or pour into an airtight container and freeze for at least 6 hours. Enjoy!

Buttermilk Lime Ice Cream

Buttermilk sounds like an unusual main ingredient for an ice cream, but flavor it with a little bit of lime zest and you've got a stunning, refreshing ice cream that you will find hard to share with anyone else.

Ingredients:

2 cups heavy cream

1 1/2 cup sugar

10 egg yolks

2 cups buttermilk

zest from 1 lime

1 teaspoon vanilla extract

1 pinch of salt

Directions:

In a saucepan, combine the heavy cream, lime zest and 1 cup of sugar and bring to the boiling point.

In a bowl, mix the egg yolks with the remaining sugar until creamy and pale. Slowly pour in the warm cream. Transfer back into the saucepan and cook on low heat until the mixture thickens so much that it easily coats the back of a spoon. Remove from heat and strain. Whisk in the vanilla, salt and, of course, buttermilk. Freeze preferably in an ice cream maker according to manufacturer's instructions. If you don't have one, simply pour the mixture in an airtight container and freeze for 8 hours. Enjoy!

Mango Coconut Ice Cream

Mango and coconut are a incredible tasty combination. This recipe doesn't use cooked custard, but fresh yogurt and coconut milk and this makes it even more delicious.

Ingredients:

- 1 cup unsweetened coconut milk
- 3 cups Greek style yogurt, strained
- 1/2 cup sugar (or more, depending on your taste)
- 1 medium size mango, cut into cubes
- 1/2 cup mango puree
- 1 pinch of salt
- 1/2 teaspoon vanilla extract

Directions:

To make the strained yogurt you will need about 5 cups Greek style yogurt, strained through a fine sieve line with cheese cloth. Leave the yogurt in the sieve for at least 6 hours or over night. The strained yogurt will be creamy and thick like a cream cheese.

To make the ice cream, mix together the yogurt with the sugar, salt, vanilla, coconut milk and mango puree until the sugar has dissolved. Fold in the mango cubes and freeze in an ice cream maker according to producers instructions. Enjoy in a hot summer day with additional mango cubes if you like.

Chocolate Mint Ice Cream

Ice cream is cooling and refreshing as it is, but imagine adding mint flavor to it?! This recipe uses fresh mint leaves for a real minty aroma and chocolate chips are there just to flood your senses with deliciousness.

Ingredients:

- 1 cup milk
- 3/4 cup sugar
- 2 cups heavy whipping cream
- 2 cups fresh mint leaves
- 1 pinch of salt
- 6 egg yolks
- 1/2 cup dark chocolate chips

Directions:

Pour the milk, 1 cup of cream, sugar and salt into a saucepan and bring to the boiling point. Remove from heat and add the mint leaves. Cover them in liquid and set aside for 1-2 hours to infuse. After 1 hour, strain the mixture through a sieve, pressing down the mint leaves to extract all their flavor. Bring the mixture to the boiling point again.

In a bowl, whisk together the egg yolks until pale and fluffy. Slowly pour in the hot milk mixture, whisking constantly. Pour back into the saucepan and cook on low heat until it starts to thicken. Remove from heat and stir in the remaining 1 cup of cream. Let it cool down then fold in the chocolate chips. Pour this mixture into the container of an ice cream maker and freeze according to manufacturer's instructions. When ready, transfer into an airtight container and store in the freezer.

Dulce de Leche Ice Cream

Dulce de Leche is an Argentinean confection prepared by boiling the milk on low heat for hours until it turn amber color. It basically is the essence of the milk and it concentrates the flavor and sweetness of it.

Ingredients:

1 1/2 cups dulce de leche
2 cups heavy cream
1 tablespoon dark rum
1/4 teaspoon salt

Directions:

Whip the cream to soft peaks. Gently stir in the salt, rum and 1 cup dulce de leche. Transfer into an airtight container and pour the remaining dulce de leche on top. Using a fork, swirl it in. Freeze for at least 4 hours. Enjoy!

Caramelized Apples and Cinnamon Ice Cream

If you are a fan of apples and cinnamon, this is your heaven. Caramelized apples and subtle cinnamon flavor combine to create a unique ice cream: fragrant, creamy and addictive.

Ingredients:

- 1 cup whole milk
- 1/2 cup sugar
- 1 pinch of salt
- 2 cinnamon sticks, broken to smaller pieces
- 2 cups heavy cream
- 5 egg yolks
- 2 apples, peeled, cored and cut into cubes
- 4 tablespoons brown sugar
- 2 tablespoons butter

Directions:

First of all prepare the caramelized apple. Heat up a pan on medium flame and melt in the butter. Add the brown sugar then the apple cubes and cook until soft and coated in caramel. Set aside to cool.

Place the sugar, milk, salt, cinnamon sticks and 1 cup heavy cream in a saucepan and bring to a boil. Remove from heat and allow it to infuse for 1h. After 1 hour, strain it through a sieve and reheat it to the boiling point.

In a bowl, whisk the egg yolks until pale and creamy then slowly pour in the hot milk mixture. Transfer back into the saucepan and cook on low heat for a few minutes or until the custard coats the back of a spoon. Stir in the remaining heavy cream and let it cool before use.

To finish the ice cream, freeze the custard base in the container of your ice cream machine as stated in the user's manual. When the ice cream is almost ready, throw in the caramelized apples. Serve immediately or store in an airtight container in the freezer.

Stracciatella Ice Cream

This ice cream will surely impress with its fragrant vanilla base and silky chocolate shavings in every bite. It is perfect for those people who find it hard to decide: vanilla or chocolate ice cream?! It has the best from both.

Ingredients:

- 1 cup whole milk
- 3/4 cup sugar
- 2 cups heavy cream
- seeds from 1 vanilla pod
- 6 egg yolks
- 4 oz high quality dark chocolate

Directions:

In a saucepan, mix the milk, 1 cup heavy cream, sugar and vanilla seeds and bring to a boil.

Meanwhile, whisk the egg yolks in a bowl until creamy and pale. Slowly pour the hot liquid over the yolks, stirring constantly. Transfer back to the saucepan and cook until it thickens and it coats the back of a spoon. Let it cool before use.

Whip the remaining cream to smoothie stage and fold it in the vanilla custard. Freeze in an ice cream maker until firm.

Melt the chocolate on bain-marie or microwave for a few seconds and layer the ice cream with chocolate in an airtight container: one layer of vanilla base, one layer chocolate. Repeat until you run out of ingredients. Freeze the ice cream at least one more hour. Enjoy!

Fresh Peach Ice Cream

Peaches have such a subtle and delicate aroma. It is hard to pair them with any other flavors because they could easily be overpowered. So they have to be the stars. This ice cream is all you've ever wanted: easy to make, with ingredients found all year round, yet silky and delicious.

Ingredients:

6 peaches, ripe and juicy, peeled and sliced
juice from 1/2 lemon
1 1/2 cups sugar
2 cups heavy cream
1/2 teaspoon vanilla extract

Directions:

In a large bowl, mix together the peaches, sugar and vanilla extract. Let them sit for 30 minutes to release aroma and juices then puree them in a blender or food processor. Reserve 1/2 cup puree and mix the rest with the heavy cream. Pour in the ice cream maker and churn according to manufacturer's instructions. 5 minutes before it's done, add the reserved puree to obtain a marbling effect. Serve right away or store in an airtight container in the freezer.

Coconut Chocolate Chips Ice Cream

There is literally nothing better than an ice cream in a hot summer day. It's cooling and refreshing and oh so enjoyable if you include your favorite ingredients in the ice cream. This recipe mixes the coconut flavor with chocolate in a silky, addictive ice cream, while the brown sugar gives it a nice caramel flavor.

Ingredients:

- 1/2 cup desiccated coconut
- 1 1/2 cups milk
- 1 1/2 cups heavy whipping cream
- 1/2 cup brown sugar
- 6 egg yolks
- 1 pinch salt
- 1/2 cup chocolate chips

Directions:

Heat up a large skillet on high flame and slightly toast the coconut. Keep and eye on it and stir frequently as it tends to burn easily. Transfer to a saucepan and add the cream, milk and brown sugar and bring to a boil. Turn the heat off and let it infuse for 1 hour. Strain through a fine sieve, pressing the coconut with a spatula to extract all its flavor. Reheat the mixture to the boiling point.

In the meantime, whisk the yolks in a bowl until pale in color and fluffy. Slowly pour over the hot liquid and transfer back to the saucepan. Cook on low to medium heat until it starts to thicken. Allow it to cool down then pour the custard into the container of an ice cream maker and freeze according to manufacturer's instructions. When almost ready, throw in the chocolate chips and continue freezing until firm. Enjoy!

Creamy Lime and Lemon Ice Cream

Lime and lemons are perfect as summer flavors. There has to be a reason why people prefer lemonade during summer. But why not take these amazing flavors and use them in one ice cream that not only it tastes heavenly, but it is also very easy to make?!

Ingredients:

- 2 limes
- 1 lemon
- 1/2 cup sugar
- 1 cup milk
- 1 cup heavy cream
- 1 pinch of salt

Directions:

Zest the limes and lemon in a food processor. Add the juice from same limes and lemon and sugar and pulse to combine. Pour in the milk and heavy cream and transfer into the container of your ice cream maker, freezing according to manufacturer's instructions. Store in an airtight container in the freezer. Enjoy!

Easy Cookie Banana Ice Cream

Looking for an easy ice cream recipe? Well then this one is for you. It only has a few versatile ingredients and it takes so little time to make, you don't even need an ice cream machine! Perfect for when it's hot and you feel like quickly making an ice cream.

Ingredients:

- 4 bananas, sliced
- 1/4 cup heavy cream
- 1 teaspoon dark rum
- 1/4 cup chocolate chips (optional)
- 1/2 cup cookies of your choice

Directions:

Freeze the banana slices for 2-3 hours. Remove them from the freezer and transfer them into a food processor. Pulse a few times until they turn into a fine paste then add the heavy cream and blend well. Fold in the chocolate chips and crushed cookies. Serve right away or store in an airtight container in the freezer. Enjoy!

Cheesecake Ice Cream with Strawberry Swirl

A rich and creamy ice cream with a one of a kind flavor, enhanced by the delicate strawberry swirl. At the end of a hot, tiresome day, a scoop of this ice cream feels like a piece of paradise.

Ingredients:

- 1 cup cheese cream
- 1 cup sugar
- 1/2 cup milk
- 1 1/2 cups heavy cream
- 1 teaspoon vanilla extract
- zest from 1/2 lemon
- 2 cups fresh strawberries
- 1 tablespoon lemon juice
- 2 tablespoons sugar

Directions:

Place the cream cheese, milk, cream, sugar, vanilla and lemon zest in a food processor and pulse until smooth. Pour this mixture into the container of your ice cream maker and freeze as stated in the user's guide.

In the meantime, make the strawberry sauce. Blend the fruits with lemon and sugar and strain through a fine sieve to remove the seeds.

When the ice cream is almost done, gradually pour in the strawberry sauce to marble it. Serve immediately or store in an airtight container in the freezer.

Orange Crème Brûlée Ice Cream

Crème Brûlée is a classic dessert loved by most, but preparing it during summer can be a chore due to having to turn your oven on. This recipe offers you the alternative to enjoy the flavor of a Crème Brûlée in a scoop of silky ice cream.

Ingredients:

1 cup milk
2 cups heavy cream
6 egg yolks
zest from one orange
2/3 cups sugar + 1 cup for caramel

Directions:

To make the custard base:

Pour the milk and cream in a saucepan and bring to a boil. Add the orange zest and let it infuse 15 minutes. Strain through a fine sieve and reheat the mixture.

In a bowl, whisk the eggs with the sugar until combined. Gradually pour the hot liquid, stirring all the time to prevent the eggs from scrambling. Transfer back into the saucepan and cook on low heat until thick and creamy. Set aside to cool before use.

To make the crunchy caramel:

Melt the sugar in a saucepan on low heat. When it has a nice amber color it's ready. Keep an eye on it and don't let it burn and turn bitter. Pour it in a baking tray lined with baking paper and set aside to cool and harden. Using a rolling pin, break the caramel into small pieces.

To finish the ice cream:

Pour the custard base in your ice cream maker and freeze according to instructions. When the ice cream is almost ready, stir in the caramel bits. Serve immediately or store in an airtight container in the freezer. Enjoy!

Chocolate Ice Cream with Hazelnuts Brittle

Chocolate is a top favorite of most people. No matter how you look at it its delicious: eaten raw, baked in cakes or cookies, used to make creams and mousses and in ice creams, together with various other ingredients to boost its flavor.'

For the ice cream:

- 2 cups heavy cream
- 4 tablespoons good quality cocoa
- 3 oz dark chocolate
- 1 cup milk
- 1 cup sugar
- 6 egg yolks
- 1 pinch of salt

For the hazelnuts brittle:

- 1 1/2 cup sugar
- 3/4 cup water
- 3/4 cup hazelnuts, roasted and skin removed

Directions:

To make the ice cream:

Mix the cream with the cocoa and bring to a boil. Remove from heat and throw in the chocolate, chopped into smaller pieces. Stir to combine then strain through a sieve to make sure the mixture is smooth.

Mix the milk with the sugar and bring to the boiling point. Whisk the eggs in a bowl until pale in color then slowly pour over the hot milk. Transfer back into the saucepan and cook until thick and creamy.

Mix the chocolate cream and custard together and set aside to cool. When cold, pour it into your ice cream maker and freeze according to machine's instructions.

To make the hazelnuts brittle:

In a heavy saucepan, mix the sugar with the water. Bring to a boil and cook on medium heat without stirring until golden. Quickly stir in the chopped hazelnuts and transfer to a baking tray lined with parchment paper. Let it cool and set then break it into larger piece using a rolling pin.

Serve the ice cream with broken hazelnuts brittle.

Lemon Grass Ice Cream

Lemon grass has a subtle citrus flavor and it is perfect for summer when we all want light, fresh treats. Let's not settle for the classics. Let's be bold and try this kind of exotic combinations and discover new tastes and aromas.

Ingredients:

4 stalks lemon grass
2 cups heavy cream
1 1/2 cup sweetened condensed milk
2 egg yolks
1/2 teaspoon vanilla extract

Directions:

Place the lemons grass in a saucepan and cover with milk and heavy cream. Bring to a boil then remove from heat and let it infuse for 1 hour. Remove the lemon grass stalks and reheat the mixture.

Slightly whisk the egg yolks until pale then gradually pour in the hot milk mixture. Transfer back to the saucepan and cook until it starts to thicken. Remove from heat and allow it to cool before pouring into your ice cream maker. Freeze according to manufacturer's instructions and serve immediately or store in an airtight container in the freezer.

Sweet Wine Ice Cream with Ginger Snaps

Sweet wine makes the perfect grown-ups ice cream flavor and if that was not exquisite enough, serve the ice cream with some crunchy, aromatic ginger snaps.

Ice cream ingredients:

- 1 1/4 cup heavy cream
- 4 tablespoons Greek style yogurt
- 1/2 cup sweet white wine, such as Muscat
- 4 tablespoons confectioners sugar

Ginger snaps ingredients:

- 2 oz butter
- 2 oz sugar
- 2 tablespoons corn syrup
- 2 oz plain flour
- 1 teaspoon ground ginger

Directions:

To make the ice cream:

Whip the cream with the sugar to soft peaks. Fold in the wine and yogurt. Freeze in your ice cream maker according to manufacturer's instructions.

To make the ginger snaps:

Melt the butter, sugar and syrup in a small saucepan. Sift the flour and ginger in a bowl and pour the warm butter mixture over. Stir in until a smooth paste forms. Set aside to cool down.

Line a baking tray with parchment paper and drop full teaspoons of batter from place to place on the tray. Bake in a preheated oven at 180C for 6-8 minutes. When they're done, they are somehow elastic and can easily be shaped into cones or simply laid over a rolling pin.

Serve the ice cream in wine glasses, with a ginger tuile as edible decoration.

Oreo Ice Cream

Oreos have become extremely popular lately and they are being used not just as a snack, but also to flavor different other sweet treats, such as this delicious and creamy ice cream. It is so good that even someone who's not a committed ice cream eater will like it.

Ingredients:

- 3 egg yolks
- 2 cups evaporated milk
- 2 teaspoons vanilla extract
- 1 cup Oreo biscuits, crushed
- 2 cups heavy cream, whipped to soft peaks

Directions:

Mix the evaporated milk with vanilla and bring to a boil. In a bowl, whisk the egg yolks until pale and fluffy. Gradually pour the milk over the egg cream and transfer back into the saucepan. Cook on medium to low heat until it's slightly thickened. Set aside to cool before use. When cold, fold in the whipped cream and Oreo cookies. Pour in a loaf pan lined with foil and freeze for at least 4 hours. To serve, scoop out ice cream into a bowl or cut into slices. Enjoy!

Chamomile Ice Cream

Isn't the name enough intriguing to make you try it? Chamomile has been around for, well, forever. I'm sure most people have at least once consumed it as tea, but did it ever cross your mind that the fragrance and delicate aroma might work just as well in an ice cream?!

Ingredients:

1 cup whole milk
2 cup heavy cream
1/4 cup chamomile dried flowers (if using fresh flowers - 1/2 cup)
1/3 cup sugar
1/3 cup honey
3 egg yolks

Directions:

Pour the milk in a saucepan and bring to a boil. Add the chamomile flowers and set aside to infuse 1 hour. Strain through a sieve and reheat the mixture, adding 1 cup heavy cream as well.

Whisk the yolks with the sugar and honey until well combined and pale in color. Gradually pour the hot liquid and transfer back into the saucepan.

Cook over low heat until it starts to thicken. Set aside to cool, then fold in the remaining heavy cream, whipped to soft peaks. Pour in a loaf pan, lined with foil and freeze for at least 4 hours. if you own a ice cream maker, use it according to instructions.

Serve with an additional drizzle of honey. Enjoy!

Chili Chocolate Ice Cream

If you've never tried chili chocolate, you've been missing this amazing, intriguing taste all this time. The heat of the chili enhances the flavor of the chocolate, while the chocolate mellows the spiciness of the chili. They complement each other perfectly and this recipe is definitely worth a try.

Ingredients:

1/2 cup unsweetened cocoa powder
2/3 cup sugar
1/2 cup water
2 oz dark chocolate
2 cups whole milk
2 teaspoons cornstarch
1 1/2 cups heavy cream
1/2 cup sugar
1/8 teaspoon chili powder
1 pinch salt

Directions:

Combine the water, sugar, cocoa powder and salt in a saucepan. Bring to a boil and simmer on medium heat for 2 minutes. Remove from heat and add the chocolate, chopped. Stir until smooth. Set aside to cool down. Stir in the cornstarch.

Mix together the milk, sugar and cream in a saucepan and bring to a boil. Add the cocoa mixture and move back on low flame and cook until it starts to thicken, about 1 minute. Add the chili powder and allow it to cool down before use.

Freeze in an ice cream maker according to the instructions in the user's manual. Serve immediately or store in the freezer in an airtight container. Enjoy!

White Chocolate Ice Cream

Although many people don't consider white chocolate as being "real" chocolate, it is equally delicious and versatile. This particular ice cream is silky and simply delicious and it's definitely worth a place on your "to do" list.

Ingredients:

- 2 cups milk
- 6 egg yolks
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 1 cup chopped white chocolate
- 1 pinch salt

Directions:

Whisk the yolks in a bowl until fluffy and pale. Heat up the milk with a pinch of salt and vanilla and slowly pour it into the egg yolks, stirring constantly. Pour back into the saucepan and cook until it starts to thicken and easily coats the back of a spoon.

While still warm, stir in the chopped white chocolate and mix until smooth. Freeze in an ice cream maker or in the freezer, in an airtight container. Enjoy!

Rocky Road Ice Cream

Like simple chocolate ice cream was not enough to satisfy your need of ice cream on a hot summer day. This recipe calls for chopped pecans and mini marshmallows to create a stunning creamy, yet chunky ice cream for all committed eaters out there.

Ingredients:

- 2 cups sweetened condensed milk
- 5 tablespoons high quality cocoa powder
- 2 cups heavy cream
- 1/2 cup whole milk
- 1 teaspoon vanilla extract
- 1/2 cup mini marshmallows
- 1/2 cup chopped pecans

Directions:

In a medium size saucepan, combine the two types of milk and cocoa and bring to a boil. Simmer on medium heat for about 5 minutes or until it starts to thicken. Keep an eye on it and stir frequently as it tends to foam up. Remove from heat and mix in heavy cream and vanilla extract. When cold, pour it in the canister of an ice cream maker and freeze as stated in the machine's manual. When almost ready, add the chopped pecans. Serve garnished with mini marshmallows. Enjoy!

Brandy and Dried Cherry Ice Cream

Definitely a recipe for grown-ups, this ice cream can easily be the perfect dessert on a summer day, at the end of a festive meal or party. It is exquisite, but not too fancy, it is creamy and it has a hint of alcohol.

Ingredients:

- 2 1/2 cups heavy cream
- 1 cup whole milk
- 1 cup sugar
- seeds from 1 vanilla bean
- 8 egg yolks
- 1 pinch of salt
- 1/2 cup dried cherries
- 4 tablespoons brandy

Directions:

First of all, take a small bowl and place the cherries in it. Cover them with brandy and let them soak for a few hours or while you prepare the ice cream base.

To make the ice cream base, mix the heavy cream, milk, sugar, vanilla seeds and salt in a saucepan and bring to the boiling point. Separately, whisk together the yolks until pale and fluffy. Gradually pour the hot liquid over the yolks, stirring constantly. Transfer back into the saucepan and cook on low heat until it starts to thicken. Allow it to rest and cool before use.

Freeze in the container of your ice cream maker according to manufacturer's instruction. When almost done, stir in the soaked and drained cherries. Serve right away or store in the freezer in an airtight container. Enjoy!

Strawberry and Shortbread Ice Cream

Strawberries are perfect for summer. Fragrant, sweet and colorful, they work great in any dessert, but since summer is all about trying to cool off, the first dessert that comes through one's mind is ice cream.

Ingredients:

2 cups heavy cream
14 oz sweetened condensed milk
1 1/2 cups strawberries
6 shortbread cookies
1 cup chocolate chips

Directions:

Melt the chocolate on a water bath or microwave and fully dip the cookies.

Transfer them on a baking sheet and refrigerate until the chocolate is set.

When the chocolate is firm enough, coarsely chop the cookies.

Process 1 cup strawberries in a food processor or blender until smooth.

Chop the other 1/2 cup.

Whip the heavy cream to soft peaks. In another bowl, mix the condensed milk with the chopped cookies, then gently fold in the whipped cream followed by the strawberry puree and strawberry chunks.

Pour the mixture in an airtight container and freeze at least 6h or over night.

Margarita Ice Cream

This ice cream has all the flavors of the classic cocktail in just a spoon. Definitely not recommended for kids, although the alcohol is cooked out and reduced.

Ingredients:

1/2 cup Tequila
1/2 cup Cointreau or Triple Sec
5 limes
1 cup sugar
3 cups heavy cream
1 pinch of salt

Directions:

In a small saucepan bring the tequila and Cointreau to a boil and simmer until reduced to 4 tablespoons.

In a bowl, mix the zest from 2 limes and juice from all 5 with the sugar, heavy cream, salt and tequila reduction. Pour the mixture into the container of your ice cream maker and freeze according to manufacturer's instructions.

For a spectacular effect, scoop it in glasses rimmed with lime juice and salt. Garnish with a some lime zest. Enjoy!

Mango Ice Cream

This recipe yields such a creamy and fragrant ice cream that it is hard to think you will be able to only have a scoop. Of course, the mango could be substituted with any other strong flavor fruit, like passion fruit or soursop. Be brave and try new flavors.

Ingredients:

4 cups of mango pulp (depending on size, about 4-5 ripe mangos)
1 1/2 cup heavy cream
1 1/2 cup whole milk
1 cup sweetened condensed milk
juice from 1 lime

Directions:

Puree the mango in a food processor or blender until smooth. Mix in the juice from 1 lime. Stir in the condensed milk, whole milk and heavy cream. Pour the mixture in your ice cream maker and churn it according to the machine's instructions. Alternatively, if you don't have one of those machines, pour it in an airtight container and freeze normally, taking it out and mixing once every 30 minutes until firm enough to be scooped. Enjoy!

Beer Ice Cream

Yes, you can use beer to make ice cream. And yes, it is surprisingly delicious and creamy. It has an unique taste that makes you wonder what is the secret ingredient in it and this intriguing fact will only make you want more.

Ingredients:

- 1 1/2 cup dark, malted beer
- 1 teaspoon vanilla extract
- 1 cup sugar
- 7 egg yolks
- 2 cups heavy cream
- 1 pinch of salt

Directions:

Put 1 cup of beer in a small saucepan and bring to a boil. Let it simmer until reduced by half.

Whisk the egg yolks with sugar and salt in another pan. Add the heavy cream and cook on low heat until it starts to thicken. Remove from heat and stir in the vanilla, reduced beer and the remaining uncooked beer. Let the mixture cool then pour it in your ice cream maker and freeze according to instructions. Store in an airtight container in the freezer. Enjoy!

Matcha Coconut Ice Cream

Matcha is a powdered green tea with a strong flavor and distinctive taste, but also a high nutritional background. The coconut is there only to soften down the taste of the green tea.

Ingredients:

- 1 1/2 cup coconut milk
- 1 cup almond milk (or whole milk if you prefer)
- 3 tablespoons matcha green powder
- 4 egg yolks
- 1/2 cup honey
- 2 cups heavy cream
- 1 pinch of salt

Directions:

Bring the coconut milk and almond milk together and bring to a boil. Stir in the matcha powder.

Whisk the egg yolks with the salt and honey until creamy and gradually pour in the hot milk mixture, whisking all the time. Transfer in a saucepan and cook on low heat until it starts to thicken and it can easily coat the back of a spoon. Let it cool completely before use.

Whip the cream to smoothie stage and gently fold it in the cold custard. Pour the mixture in an airtight container and freeze for at least 6 hours or overnight. If you have an ice cream maker, simply pour it in its container and churn according to instructions.

Hazelnut Ice Cream

The nutty aroma of the hazelnuts is the star of this ice cream. Creamy and rich, strong in flavor and decadent; that is the best way to describe this ice cream. You will not regret trying it, especially if you are a fan of hazelnuts.

Ingredients:

1 3/4 cups milk
3/4 cup heavy cream
1/2 cup sugar
6 egg yolks
1/2 cup hazelnut paste
1/2 cup hazelnuts, skinned and chopped

Directions:

Bring the milk and heavy cream to a boil together.
Whisk the egg yolks with the sugar until fluffy and pale. While whisking, gradually add the hot milk liquid. Transfer to a saucepan and cook until it starts to thicken or until it coats the back of a wooden spoon. Let it cool.
Stir in the hazelnut paste and chopped hazelnuts and pour the mixture in your ice cream maker. Freeze according to manufacturer's instructions.
Enjoy!

Cardamom Ice Cream

There is something mysterious and fragrant about ice cream and that makes it perfect for dessert, from cakes to ice cream. It is also very versatile and can be combined with many other flavors without overpowering them. But this ice cream is only about cardamom and its unique aroma.

Ingredients:

1 1/2 cup heavy cream
3/4 cup whole milk
1/2 cup sugar
3 teaspoons cardamom seeds
6 egg yolks
1/2 teaspoon vanilla extract
1 pinch salt

Directions:

Pour the milk, heavy cream and 1/4 cup sugar in a saucepan. Break the cardamom seeds with a rolling pin (it will help develop flavor) and put them in the milk mixture. Bring to a boil and let them steep 30 minutes. Strain and reheat.

In a bowl, mix the yolks with the remaining sugar until creamy and pale. While whisking, gradually pour the hot liquid. Transfer back into the saucepan and cook on low heat until thick. Let it cool, then pour it in the container of your ice cream maker and freeze according to manufacturer's instructions. Enjoy!

Basil Ice Cream

If you feel it is time for a treat, I suggest you try this recipe. The basil flavor is subtle and delicate under the creamy, rich ice cream. Although basil is mostly known for its uses in savory foods, this ice cream is surprisingly delicious and silky. Sometimes, uncommon ingredients yield the best flavors.

Ingredients:

- 2 cups whole milk
- 1 1/2 cup heavy cream
- 1/2 cup sugar
- 4 egg yolks
- 1 pinch of salt
- 2 tablespoons fresh chopped basil leaves

Directions:

Bring milk, 1/4 sugar and basil to a boil. Remove from heat into a blender and pulse until smooth. Strain through a fine sieve then reheat.

Whisk the yolks with the remaining sugar and a pinch of salt until fluffy and pale. Gradually pour the milk mixture over the yolks, stirring all the time. Transfer into a saucepan and cook until thick and it can coat the back of a spoon. Stir in cream and let it cool.

Pour the mixture in your ice cream maker and churn according to manufacturer's instructions.

Serve garnished with an additional basil leaf. Enjoy!

Pumpkin and Coconut Ice Cream

Autumn flavors packed in a spoon of this silky and delicious ice cream. If you miss fall and its rich flavors, you will find a bit of relief in this recipe.

Ingredients:

- 4 egg yolks
- 1/2 cup brown sugar
- 1 pinch of salt
- 1 teaspoon vanilla extract
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1 1/2 cup coconut milk
- 1 cup pumpkin puree
- 1 cup heavy cream

Directions:

Mix the yolks with sugar and salt until fluffy and pale. Add the cinnamon and ground cloves.

Bring the coconut milk and pumpkin puree to a boil and slowly pour it over the eggs, whisking all the time. Put back on heat and cook until thick. Let it cool.

Whip the cream to soft peaks and gently fold it in custard. Pour the mixture in an airtight container and freeze at least 6 hours or overnight. Enjoy!

Banana and Nutella Ice Cream

Easy and quick to make, yet delicious and creamy, this ice cream will surely become your favorite, especially if you like chocolate.

Ingredients:

2 bananas
2 tablespoons cream cheese
1/4 cup Nutella
1 teaspoon dark rum
chocolate shavings for serving

Directions:

Peel and cut the bananas in slices. Freeze them for a few hours. Transfer them into a food processor or blender and pulse until a smooth paste forms. Add the Nutella, cream cheese and dark rum and pulse a few more times. Transfer to an airtight container and freeze for 1 hour before serving. Serve with chocolate shavings. Enjoy!

Pear Ice Cream with Poached Pears

Pears are a delicate fruit, but very versatile. Though their flavor is quite subtle, it always find a way to pop out no matter how you combine them. Their unique aroma is very refreshing.

Ingredients:

- 5 pears, peeled, cored and cut into slices
- 1 cup pear nectar
- 1 teaspoon lemon juice
- 6 egg yolks
- 1 cup sugar
- 2 1/2 cups heavy cream
- 1 pinch of salt

Poached Pears:

- 4 pears, peeled, cut in half and cored
- 2 cups white wine
- 1/2 cup water
- 2/3 cup sugar
- 1 star anise

Directions:

To make the ice cream:

Combine the pear, lemon juice and nectar in a pan and bring to a boil. Simmer for 5-10 minutes then transfer into a food processor or blender and pulse a few times until smooth. Set aside.

Pour the cream in a saucepan and bring to the boiling point.

In a bowl, whisk the eggs with sugar until pale. Gradually pour the hot cream over yolks, whisking constantly. Transfer back into the saucepan and cook on low heat until it starts to thicken. Stir in the pear puree and leave a

few hours to cool. When chilled, transfer the custard to ice cream maker and churn according to manufacturer's instructions.

To make the poached pears:

Bring the wine to a boil. Add the sugar and star anise then the pears and cook on low heat for 30 minutes or until soft, but still firm. Let them cool in their liquid then cut into cubes. remove the pears from the liquid and place the saucepan back on heat. Keep cooking the sauce until it's reduced by half. Use when cold.

Serve the ice cream with poached pear cubes and a bit of syrup. Enjoy!

Almond Ice Cream with Caramelized Almonds

Almonds have that unique, yet not at all overwhelming nutty flavor and they work great in desserts. This recipe uses no eggs and that makes the flavor of the almonds pop out in this rich and decadent ice cream.

Ingredients:

3 tablespoons butter
2/3 cup slivered almonds
1 cup whole milk
1 pinch salt
3/4 cup sugar
2 cups heavy cream
1 teaspoon vanilla extract
1 teaspoon almond extract

For the caramelized almonds:

1/2 cup blanched almonds, toasted
1/2 cup sugar

Directions:

To make the caramelized almonds:

Melt the sugar until golden. Add the toasted almonds, coarsely chopped and transfer on a baking tray lined with parchment paper. Let it cool then using a rolling pin break it into larger pieces.

To make the ice cream:

Heat up a pan on medium flame and melt in the butter. Add the slivered almonds and toast them until slightly brown. Remove from heat and transfer the almonds on paper towels to strain.

In a medium bowl, combine the milk, sugar, cream, salt and extracts and whisk well until the sugar has dissolved. Chill for a few hours then pour it

in the container of an ice cream maker and freeze according to machine's instructions. In the last 5 minutes of freezing, add the chopped toasted almonds. Serve with a few pieces of caramelized almonds. Enjoy!

Tiramisu Ice Cream

Tiramisu is a classic dessert full of coffee flavor and rich due to the addition of mascarpone cheese. Using same main ingredients we can update this delicious classic and make a scrumptious ice cream, perfect for your summer days.

Ingredients:

8 oz mascarpone
1 cup whole milk
2 tablespoons amaretto
2 tablespoon Kahlua
1/2 cup sugar
1/2 cup espresso coffee
1 pinch salt
ladyfingers for serving

Ingredients:

Mix the mascarpone with milk, sugar, salt, amaretto and Kahlua. Pour this mixture in the container of your ice cream maker and churn according to manufacturer's instructions. In the last 5 minutes of churning, gradually pour in the espresso coffee. By pouring it gradually you will obtain a marbling effect. Serve with ladyfinger pieces. Enjoy!

Peanut Butter Ice Cream

This recipe is the real proof that you can make ice cream very easy and fast and still have that creaminess and silkiness of a store bought ice cream.

Ingredients:

4 bananas

1/2 cup heavy cream

2 tablespoons peanut butter

2 tablespoons chocolate chips

Directions:

First of all, peel the bananas and freeze them for 2-3 hours. Throw them in a food processor or blender together with the heavy cream and pulse a few time to blend into a smooth paste. Add the peanut butter and blend. Fold in the chocolate chips and transfer in an airtight container 1 more hour before serving. Enjoy!

Maple Walnut Ice Cream

This light, airy ice cream incorporates the flavor of maple syrup and walnuts with rich cream and milk. It is an easy recipe, suited for beginners and also egg free so it is safe to eat even for children.

Ingredients:

2/3 cup maple syrup

1 3/4 cup heavy cream

2/3 cup whole milk

1/2 cup walnuts, toasted and chopped

1 pinch of salt

Directions:

In a medium saucepan, bring the maple syrup to a boil. Add the cream, milk and salt. Mix until smooth then transfer to a bowl and chill for 1-2 hours or overnight. Pour this mixture in the container of an ice cream maker and freeze according to manufacturer's instructions. In the last 5 minutes of freezing, add the chopped walnuts. Serve right away or store in an airtight container in the freezer until serving.

Summer Berry Ice Cream

Berries are great summer fruits not just because they are so fragrant and tasty, but also because they are so versatile. Use them to make this airy, silky ice cream and their aroma will flood your senses.

Ingredients:

- 1 1/4 cup berries (strawberries, blueberries, raspberries, blackberries)
- 2 cups heavy cream
- 1/2 cup sugar
- 2 tablespoons vodka
- 1 pinch of salt
- 1 teaspoon vanilla extract

Directions:

Mash the berries with a fork, leaving bigger chunks too.

Bring the heavy cream to a simmer, add the sugar, salt and vodka, then the vanilla, stir to blend and set aside to cool. When chilled, pour this mixture in the container of your ice cream maker and freeze as stated in the user's guide. 5 minutes before finish, add the berries. Serve immediately or store in an airtight container in the freezer.

Kiwi and Honey Ice Cream

Kiwi is a very underestimated fruit. How many of you know that kiwi has more vitamins than lemons or oranges? Its tangy, yet sweet taste works great in this recipe and the result is a refreshing ice cream, perfect for a torrid day.

Ingredient:

8 ripe kiwi fruits, peeled and sliced
6 tablespoons of honey (depending on taste)
juice from 1/2 lemon
1 cup yogurt, strained
4 tablespoons cream cheese
1/4 cup sugar

Directions:

Place the kiwi in a food processor or blender with the lemon juice and pulse until smooth. Add the cream cheese, honey and sugar, then gently fold in the yogurt. Freeze in your ice cream maker according to manufacturer's instructions then store in an airtight container in the freezer.

Cherry Strawberry Ice Cream

Colorful and easy to make, this ice cream will surely cool you off in those torrid day. The fragrant strawberries balance perfectly with the delicate cherries to create a delicious, airy and scrumptious ice cream, yet so easy to make.

Ingredients:

- 1 3/4 cups coconut milk
- 10 oz fresh or frozen strawberries
- 10 oz fresh cherries
- 1/2 cup honey or agave syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 pinch of salt

Directions:

Put the strawberries and cherries in a food processor or blender and pulse until smooth. Add the coconut milk, honey, salt and extracts and blend until smooth. Pour it in the ice cream maker and freeze according to the manual of your machine. Serve immediately or store in the freezer, in an airtight container. Enjoy!

Blueberry Sour Cream Ice Cream

Apart of their unique aroma, blueberries also have a gorgeous color so expect this ice cream to be extremely appealing and at the same time delicious and creamy.

Ingredients:

1 cup blueberries, fresh or frozen

1/4 cup sugar

juice from 1/2 small lemon

1 pinch of salt

3/4 cup sour cream

3/4 cup heavy cream

Directions:

Put the blueberries, lemon juice, sugar and salt in a saucepan and bring to a boil. Simmer 2-3 minutes then transfer to a blender and pulse until smooth. Set aside to chill.

When cold, fold in the sour cream and heavy cream and churn in an ice cream maker using the machine's instructions. Serve right away or store in an airtight container in the freezer.

Pineapple and Coconut Ice Cream

This has to be one of the easiest ice cream recipes ever. Simply throw the ingredients in a blender and freeze it in your ice cream maker. It is silky, a bit tangy, but enjoyable and refreshing.

Ingredients:

- 1 pineapple, cored and sliced
- 1 3/4 cup coconut milk
- 4 tablespoons honey
- 1/2 cup cream
- 1 teaspoon vanilla extract

Directions:

Put the pineapple in a food processor or blender and pulse until no chunks can be seen. Add the rest of the ingredients and process until smooth. Transfer in the container of your ice cream maker and churn according to producer's instructions.

Champagne Ice Cream

An exquisite dessert to end a meal or a party, this ice cream is fragrant, airy and impossible to forget. Once you had a scoop it will make you crave for more.

Ingredients:

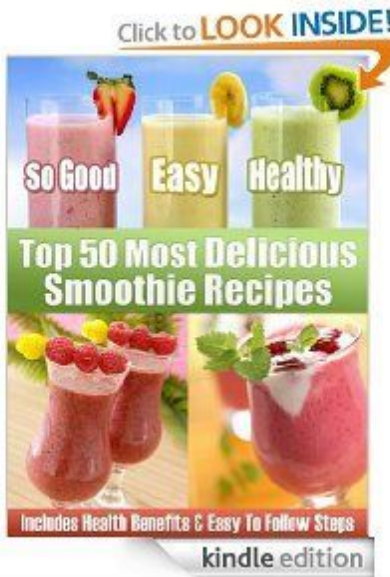
1 1/2 cups heavy cream
1/2 cup champagne
4 egg yolks
1/2 cup sugar
1/2 teaspoon vanilla extract
1/2 cup fresh strawberries

Directions:

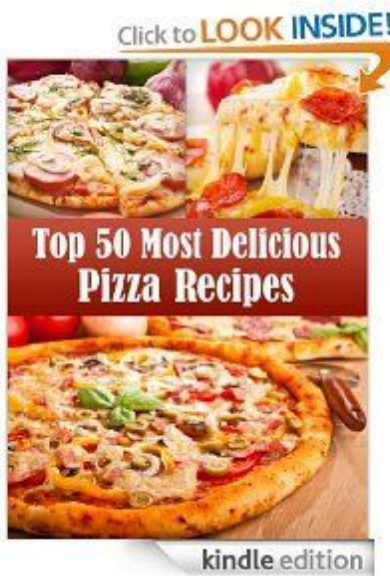
Combine the cream with the champagne in a saucepan and bring to a boil. Whisk the egg yolks with the sugar until creamy and pale in color. Gradually pour the hot liquid over the eggs, whisking constantly. Transfer back into the saucepan and cook until it starts to thicken. Add the vanilla and set aside to cool.

Once mixture is cold, pour it in the ice cream maker and freeze it according to manufacturer's instructions. Serve with fresh strawberries. Enjoy!

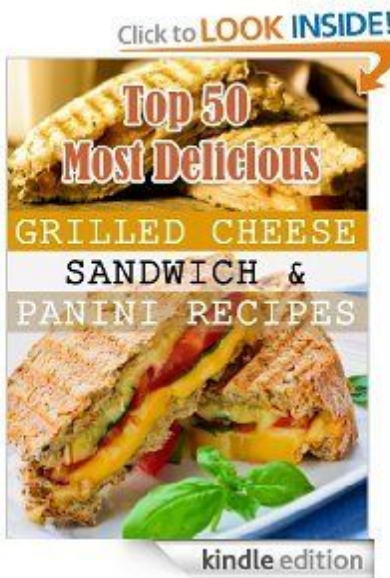
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