

Honey Matcha Mochi Ice Cream

makes: 2 pints

Ingredients:

1 cup cold, heavy whipping cream

1/2 cup cold, condensed milk

1 tsp vanilla

1/2 tsp salt

1 tbsp matcha powder*

1 tbsp warm water

2 tbsp honey

1 cup plain, mochi balls*

Directions:

1. In a small bowl, combine your matcha powder and water. Mix until no lumps form and you are left with a smooth paste. Set aside.
2. In a large mixing bowl, whip your heavy whipping cream with a hand mixer or whisk until medium to stiff peaks form.
3. Add in your condensed milk, vanilla, matcha paste and honey. Mix one more time until thoroughly combined.
4. Using a spatula, fold in your mochi balls
5. Pour ice cream batter into a loaf pan, a freezer safe dish or an ice cream tub. Cover with cling wrap making sure it is touching the ice cream. Freeze for at least 4 hours or overnight.
6. Thaw for 5 minutes before serving and enjoy!

Notes:



Since we are not making this ice cream in an ice cold machine, it is important that all your kitchen tools are very cold! An hour before making your ice cream, place your mixing bowl and your whisk/ hand mixer whisk attachments in the freezer. I would also recommend leaving your heavy whipping cream and condensed milk in the fridge over night as well. The colder everything is, the faster and more creamier the ice cream will form.

Matcha: The matcha powder I was using was a "latte mix" from Trader Joes. The matcha flavor was not that powerful so I actually ended up adding in 4 tbsp instead of 1. Depending on the quality and strength of your matcha powder, you may need to add in more or less. Start with 1 tbsp and add in tablespoon by tablespoon until your desired strength of matcha flavor is achieved.

Mochi: Mochi balls are this squishy, bouncy like candy made from rice flour that are commonly found in Asian desserts and frozen yogurt shops. The easiest way to get a hold of these is to go to your local froyo place and buy a tub of mochi balls.