

No-Churn Fresh Mint Chip Ice Cream

Poetry & Pies

prep time: 15-20 minutes

steep time: 1 hour

freeze time: 3-4 hours (or overnight)

total time: 5 hours, 20 minutes

servings: about 12 (½ cup servings)



Ingredients

- 1 cup (30g) packed fresh mint leaves (about 50-70 leaves or 1-2 bunches)
- 2 cups (232g) heavy whipping cream, cold
- 14 ounces (396g) sweetened condensed milk*
- 1 tablespoon (13g) pure vanilla extract
- 6 ounces (170g) dark chocolate, chopped
- optional: green food coloring

Instructions

1. If needed, wash the mint leaves and let dry completely. Remove leaves and discard stems. Chop the mint roughly and set aside. Heat the heavy cream in a medium saucepan over medium heat, until steaming and bubbles begin to form along the edges. Remove from heat and stir in the chopped mint leaves. Let sit 1 hour, until completely cooled. Strain out the leaves and discard. Refrigerate the cream 1 hour, until completely cooled again. Time may vary, depending on your fridge. You want the cream very cold before you use it.
2. Note: taste the cream before straining the mint. It should taste very minty, as the flavor will be diluted by the end. If it is not very minty, leave the mint in the cream while you refrigerate it, straining after very cold and minty tasting.

3. When the mint cream is very cold, place the bowl of your stand mixer and the whisk attachment (or a large mixing bowl and the beaters of a handheld mixer) in the fridge for 15 minutes.
4. While the bowl chills, pour the sweetened condensed milk* in a large mixing bowl and stir in the vanilla and 1-2 drops green food coloring, if using. Stir until well mixed and just slightly darker green than you want your finished ice cream. Set aside.
5. Pour the strained, cold mint cream in the bowl and begin beating on medium until frothy. Turn speed to high and beat until stiff peaks **just** begin to form. The cream will turn matte in appearance, and this means you are done mixing, so watch carefully to catch it at the right time.
6. Fold** $\frac{1}{3}$ of the cream into the condensed milk, until fully combined. Repeat with another $\frac{1}{3}$ of the whipped cream. Add the last $\frac{1}{3}$ along with the chopped chocolate, folding until no lumps remain.
7. Spread the ice cream into a [loaf pan](#) or ice cream container. Cover well and freeze 3-4 hours for a soft-serve consistency or 8+ hours for a traditional consistency.

Enjoy!

Store leftovers in an airtight container. Ice cream should last at least a month, but this can vary depending on your freezer and how well-sealed it is.

**If you want to skip the sweetened condensed milk, you can make a custard by whisking 1 cup (200g) sugar and 3 egg yolks in a bowl until frothy. Heat 1 cup (240g) whole milk in a medium saucepan until steaming. Temper into the eggs by very slowly streaming the milk in while whisking very, very quickly. Take breaks as needed, to avoid scrambling the eggs. Once all the milk is whisked in, add it all back to the saucepan and cook, stirring constantly with a rubber spatula and getting all the edges and corners and bottom of the pan, until thickened enough to coat the back of a spoon. It should be almost as thick but not as tacky as sweetened condensed milk. Let this cool completely then proceed with the recipe as written. It's best to pour back into the bowl the eggs were in, place a piece of plastic wrap directly touching the top of the custard, and refrigerate until cooled.*

***Optionally, you could also combine the steeped cream, cooled custard, and vanilla and use an ice cream maker, adding the chocolate whenever your machine says to add mix-ins.*