



Parsley is a common ingredient often found in most savory dishes, but parsley in a dessert? As surprising as it sounds, this curly green herb has a mellow yet distinct flavor that brightens and balances the sweet and heavy taste of cream and sugar; creating a delightful combination of sweet yet decadent flavor. Perfect as a dessert to end a meal or even an afternoon snack!



SNI Organic Parsley

Parsley Ice Cream

Ingredients as Prepared	Grams
Heavy Cream	234
Whole Milk	125
Egg yolk	54
Sugar	50
SNI Organic Parsley Flakes	8
Vanilla Extract	3.17

Instructions:

1. In a saucepan, mix in parsley flakes, heavy cream and whole milk. Let simmer then take off the heat.
2. Cover the saucepan and let it infuse for 30 minutes.
3. Blend the cream and parsley using an immersion blender until no big pieces of parsley flakes are visible.
4. Whisk the egg yolk, small, and vanilla extract together until a thick, pale yellow mixture forms.
5. Once finished infusing, gradually add the warm cream into the egg mixture while continuously whisking.
6. Heat the mixture until it simmers, then immediately take it off the heat.
7. Let it chill in the fridge for at least 4 hours.
8. Churn the custard using an ice cream machine as directed.