



## *Absinthe and “Local Sprout” Basil Ice Cream and Texas Blueberry Compote*

*Chef Stephen Paprocki*

### Compote

1 pint fresh Texas Blueberries  
2 Tablespoons Butter  
2 Tablespoons Sugar  
2 Tablespoons Honey  
½ Lemon Juice Squeezed

Absinthe and Texas Sweet Basil Ice Cream  
1 part Texas Absinthe  
1part Ice Cream Base  
Liquid Nitrogen

For the Compote:

In a saucepan, heat butter, sugar, honey, and lemon and bring to a boil. Just as it starts to change to a darker color; Toss in Texas Blueberries and glaze just until Blueberries is heated (avoid over cooling). Keep warm.

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## *Epazote Bowl Tuille*

*Chef Stephen Paprocki*

4 lb. Butter  
4 lb. 13 oz. Sugar  
3 lb. 8 oz. All Purpose Flour  
8 cups Corn Syrup  
2 teaspoons Vanilla  
1/8 # picked epazote

Method: Cream butter and sugar, scrape down and add flour. Turn mixer on medium, slowly add corn syrup and vanilla, add epazote. Store in cooler for 30 minutes. Take a black scoop of bowl tuille base, place on a silpat in oven at 300°. Pull out when its golden brown and place on a 9 pan, wait until cool and remove.

Place in bowl and pour hot compote over top. Serve.

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