



Philadelphia Style Strawberries & Basil Ice Cream

Chef Jason Mancillas



Ingredients:

4 ½ cups strawberries
¾ tsp fresh lemon juice
¾ cup sugar
Zest of 1 lime
8 medium-size BASIL leaves finely chopped
2 cups heavy cream

Special Equipment: Ice Cream Maker (Cuisinart)

Instructions:

Cut strawberries in small pieces and place them in a bowl with sugar. Pour juice and place lime zest on strawberries and mix well. Finely cut the basil and place in strawberry mixture and mix well. Allow to set for 15 minutes. Split the strawberry mixture in half and place one of the halves in a blender with the cream and blend well. If using a Cuisinart make sure your freezer bowl has been in the freezer overnight to get the optimum ice cream. Pour the mixture into the Cuisinart freezer bowl and turn on. Once it reaches somewhat thickness then pour in the other half of the strawberry mixture and allow it to mix well. You will get a soft serve once it reaches consistency which is around 15-20 minutes. If you want firmer ice cream then pour the soft serve ice cream into a plastic container, place wax paper on top, place the container's lid on it and put in your freezer for about 2 ½ hours to firm up. The wax paper will prevent ice crystals from forming.

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