



Rose Raspberry Swirled Mint Ice Cream

Fresh mint syrup – recipe attached; prepare ahead; chill in refrigerator.

Rose Raspberry Sauce:

2 cups fresh red raspberries
2 Tablespoons cut, deseeded rose hips
1 cup water
1/2 cup soft red wine

Place all ingredients in medium saucepan; bring to a boil; reduce heat to medium or medium low; cook for 20 minutes. Cool 10 minutes; strain liquid and puree through cheesecloth to remove seeds. Place puree in saucepan; cook reducing to about 1/2 cup about 10 minutes.

1 pint cold heavy whipping cream
1 teaspoon vanilla
1 teaspoon almond extract
1 Tablespoon fresh mint syrup (see make-ahead attached recipe)
1 (14 oz.) can sweetened condensed milk, chilled
Fresh red raspberries as desired
Sliced almonds as desired

Fresh mint leaves as desired

In a mixer, whip heavy cream until begins to thicken, add vanilla, almond extract, and 1 Tablespoon mint syrup; whip until soft peaks form, While beating, slowly pour in chilled sweetened condensed milk; whip to form high peaks.

Place in large freezer container. Spread the raspberry sauce over the ice cream; with a large spoon, lightly ripple through the ice cream. Cover container; place in freezer overnight or until able to scoop.

To serve: Place scoops of ice cream in individual serving bowls; arrange raspberries around ice cream; sprinkle with sliced almonds; drizzle ice cream with mint syrup. Serves: about 6 to 8

Fresh Mint Syrup

1/2 cup water

1/2 cup granulated sugar

1/8 teaspoon vanilla extract

2 strips lemon zest

1 lightly packed cup fresh mint leaves

Combine water and sugar in saucepan; toss in lemon zest; bring to boil over medium high heat.

When almost ready to boil, coarsely chop mint leaves. When syrup boils, turn off heat; stir in vanilla; gently stir in mint leaves.

Cover saucepan; let syrup seep for 3 hours.

Pour mint syrup through fine mesh sieve into clean jar. Store in refrigerator. | Yield: 1/2 cup

About the Recipe: Fresh lightly scented rose raspberry sauce swirls through mild mint almond ice cream. Generously add juicy red raspberries, drizzle with refreshing mint syrup, and top with crunchy sliced almonds. Beautiful and delicious!