

CHOCOLATE MINT CASHEW ICE CREAM

- 2 cups heavy cream
- 3 egg yolks
- 1/2 cup sugar
- 3 Tbsp **TSG Hint of Mint Chocolate Dessert Topping**
- 1/3 cup cashews, chopped

1. In saucepan, heat heavy cream bringing to a simmer.
2. In separate bowl, mix together egg yolks and sugar. Temper egg mixture with 1/2 cup of heated cream. Whisk tempered egg mixture into heated cream. Whisk in Hint of Mint Chocolate Dessert Topping. Continue whisking mixture over heat until cream thickens and creates nap on back of spoon.
3. Remove from heat and cool pan immediately in ice bath. Pour cooled mixture into ice cream machine and begin cooling/mixing cycle.
4. As cream thickens and begins to form into ice cream, add chopped cashews.
5. Remove bowl from machine, cover with plastic wrap and finish hardening in freezer.