

## Thai Tea Ice Cream



Level: *Easy*  
Serves: 8

Prep Time: 30 minutes  
Refrigerator & Freezing Time: 9 hours

$\frac{3}{4}$  cup Pantai® Norasingh Thai Tea Mix  
3 cups heavy whipping cream  
 $1\frac{1}{2}$  cups whole milk  
 $\frac{1}{2}$  cup white granulated sugar

### Toppings:

Sweetened condensed milk  
Warm, freshly cooked boba (optional)



Place the loose tea leaves from the Pantai® Norasingh Thai Tea Mix into a piece of cheesecloth big enough to hold  $\frac{3}{4}$  cup. Bring the corners of the cloth together, twist the top a couple times, and tie twine around the bundle to hold the tea leaves in place. (You can also use new, empty tea filter bags.) If you don't have cheesecloth or tea filter bags on hand, skip this step and continue the following instructions.

In a large saucepan, mix with a whisk the heavy whipping cream, whole milk, and sugar over medium heat. Stir occasionally. When the mixture becomes very hot (but not boiling), add the cheesecloth bundle of Thai tea mix. (If you're adding loose tea leaves to the pot, place the leaves in the center of the pot and gently stir with a silicone spatula.) Remove the pot from the heat source and let the tea steep in the cream mixture for 12 minutes. Do not steep longer than this, the tea will become bitter. Remove the cheesecloth tea bundle from the pot. With a fine mesh sieve or a Thai tea sock, strain the tea into a large bowl a total of 4 times to remove as many loose tea leaves as possible. Let cool, then cover the bowl, and refrigerate for at least 5 hours.

Turn your ice cream maker on and pour the Thai tea mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 25 to 30 minutes. Transfer the ice cream to an airtight container and freeze for 4 hours. Remove from the freezer about 10 minutes before serving. Drizzle each serving with sweetened condensed milk and warm, freshly cooked boba (tapioca pearls), if desired.

### Notes:

- I purchase the Pantai® Norasingh Thai Tea Mix from the markets in Honolulu's Chinatown district, but it is also available for purchase at Amazon.com.