



## Matcha Ube Tartufo

Level: Easy

Cooking Time: 10 minutes

Serves: 6

Prep & Freezing Time: 11.5 hours



- 1 batch frozen matcha ice cream (recipe follows)
- 1 (1.5 quarts) container frozen ube ice cream (i.e Magnolia)
- 1 (18 oz.) can tsubushian (sweetened chunky red bean paste)
- 9 OREO cookies (original flavor)
- 2 tsp. organic virgin coconut oil (cold pressed, unrefined)

### *Chocolate Shell:*

- 6 oz. semi-sweet (56% cacao) OR bittersweet (66% cacao) chocolate (i.e. Baker's)
- 4½ tsp. organic virgin coconut oil (cold pressed, unrefined)

*Recommended tools:* 6-cavity silicone semi sphere mold (for hot chocolate bombs), large angled spatula OR dough cutter/scrapper, and a food processor

Place 6-cavity silicone mold on a baking sheet or pan. Let frozen matcha ice cream sit on counter for 5 to 10 minutes to soften. Place one small scoop matcha ice cream in each cavity of the silicone mold, and make a concave indentation in the center of the scoop by pressing down with the back of the ice cream scooper. Place pan with silicone mold in freezer to harden ice cream, about 2 hours. (Freeze remaining matcha ice cream to eat at another time.) Place a heaping teaspoon of tsubushian in the center concave indentation (see picture on right), freeze for 1 hour. (Store remaining tsubushian in an airtight container, refrigerate, and save for another use or to eat at another time.) Remove frozen ube ice cream from freezer and let sit on counter for 5 to 10 minutes to soften. Take pan with silicone mold out from freezer and place one small scoop softened ube ice cream in each cavity, filling to the top of each semi sphere. With a large angled spatula or dough cutter, scrape off any excess ube ice cream to smooth and flatten the tops. Place in freezer to harden, about 2 hours. (Freeze remaining ube ice cream to eat at another time.)



Remove and discard crème filling from OREO cookies. Pulse chocolate cookies in a food processor until crumbs are fine. Add 2 tsp. coconut oil and pulse until combined. Take pan with silicone mold out from freezer and evenly press crumb mixture onto the tops of the ube ice cream. Freeze for 4 hours or overnight.

Place a wire rack in a baking pan (size will need to fit in your freezer compartment). Remove ice cream semi spheres from silicone mold and place on wire rack (see picture on right). Freeze for 1 hour before pouring chocolate shell over.



## Matcha Ube Tartufo - Continued

*For chocolate shell:* Cut chocolate into shavings (see picture on right) and place in double boiler, melt until smooth. (When melting chocolate, make sure bowl and all utensils are completely dry. Never let melting chocolate come in contact with water.) Remove melted chocolate from heat and stir in 4½ tsp. coconut oil, mix until combined. Take out pan with wire rack from freezer and pour melted chocolate mixture over the top of an ice cream semi sphere starting from the center and working outward, in one stream. Repeat with remaining semi spheres. Place in freezer to harden, about 30 minutes. To serve, use a thin metal spatula to transfer tartufo to a plate. If freezing for a longer period (i.e. overnight), let tartufo sit on plate for 5 to 10 minutes to soften for easier consumption.



## Matcha Ice Cream



Level: Easy  
Serves: 10

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

- 1½ cups whole milk
- 3 cups heavy whipping cream
- 1⅓ cups white granulated sugar
- 3½ Tbsp. good quality unsweetened matcha powder (i.e. Ito En)



In a large saucepan, mix with a whisk the whole milk, heavy whipping cream and sugar over medium heat. When the mixture becomes very hot (but not boiling), sift in the matcha powder. Whisk the mixture until all the matcha powder has dissolved. Bring to a slow boil, reduce the heat to low, and simmer the mixture for about 20 minutes. Take off heat, transfer to a bowl, and let cool. Cover and refrigerate for 5 hours.

Turn your ice cream maker on and pour the green 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 or overnight.