Blueberry Swirl Matcha Ice Cream

20-Apr-2024

Level: Easy Cooking Time: 45 minutes

Serves: 10 Refrigerator & Freezing Time: 10 hours or overnight

Matcha Ice Cream Base ingredients:

1½ cups whole milk

3 cups heavy whipping cream

 $1\frac{1}{8}$ cups white granulated sugar

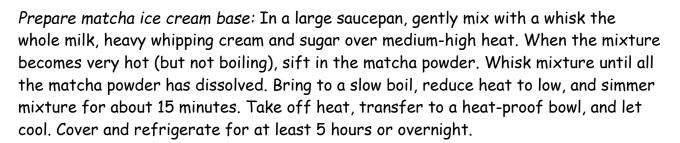
 $3\frac{1}{2}$ to 4 Tbsp. unsweetened matcha powder

Blueberry Swirl ingredients:

2 cups fresh blueberries, rinsed with water, patted dry, and stems removed

 $\frac{1}{4}$ cup baker's sugar (ultrafine granulated cane sugar)

½ Tbsp. fresh lemon juice



Prepare blueberry swirl: In a medium saucepan, cook blueberries, sugar and lemon juice on medium-high heat for about 20 to 25 minutes, until mixture becomes thick with a jam-like consistency. Mash blueberries while cooking. Pour blueberry mixture through a fine-mesh sieve to remove skin and chunks. Cool sieved mixture completely. Cover and refrigerate for at least 5 hours or overnight.

Turn your ice cream maker on and pour the matcha ice cream base into the freezer bowl (which has been placed in the freezer for at least 24 hours). Mix until thickened, for about 25 to 30 minutes. Transfer the ice cream to an airtight container, alternately drizzling the blueberry swirl mixture in layers when adding the matcha ice cream. Freeze ice cream for at least 5 hours. Remove from freezer 5 minutes before serving, to soften for easier scooping.

Notes:

• I used $3\frac{1}{2}$ Tbsp. ITO EN brand matcha powder. If you like your matcha ice cream bitter, when cooking, taste the mixture first, then add more matcha powder a $\frac{1}{2}$ Tbsp. at a time. Use less if you like it more sweet. Just remember that the flavor will slightly dull once it is frozen.

