

Creamy, Luxurious, and Unexpected: How to Make Olive Oil Ice Cream

Indulge in the Unexpected: A Journey to Olive Oil Ice Cream



TIME
15 min

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ChefManiac

INGREDIENTS

2 cups heavy cream
1 cup whole milk
3/4 cup granulated sugar
1/2 cup high-quality extra virgin olive oil
1 teaspoon vanilla extract
Pinch of sea salt

DIRECTIONS

1. In a medium saucepan, combine the heavy cream, whole milk, and sugar. Heat over medium heat, stirring until the sugar dissolves and the mixture is warm but not boiling.
2. Remove the saucepan from heat and whisk in the olive oil, vanilla extract, and sea salt until well combined.
3. Let the mixture cool to room temperature, then cover and refrigerate for at least 2 hours, or overnight for best results.
4. Once chilled, pour the mixture into an ice cream maker and churn according to the manufacturer's instructions until it reaches a soft-serve consistency.
5. Transfer the ice cream to an airtight container and freeze for at least 4 hours to firm up before serving.

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Original recipe: <https://chefmaniac.com/creamy-luxurious-and-unexpected-how-to-make-olive-oil-ice-cream/>