

Refreshing Pomegranate Ice Cream with Sweet & Tart Flavor

If you're looking for a frozen dessert that's both vibrant and creamy, this



TIME
30 min

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INGREDIENTS

- 2 cups pomegranate juice
- 1 cup heavy cream
- 1 cup sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice
- A pinch of salt

DIRECTIONS

1. Mix the Base: In a large mixing bowl, combine:
2. 2 cups pomegranate juice
3. 1 cup heavy cream
4. 1 cup sweetened condensed milk
5. 1 teaspoon vanilla extract
6. 1 tablespoon lemon juice
7. A pinch of salt
8. Whisk until everything is smooth and evenly combined.
9. Churn the Ice Cream: Pour the mixture into your ice cream maker and churn according to the manufacturer's instructions. It should reach a soft-serve consistency in about 20-25 minutes.
10. Freeze: Transfer the churned ice cream into a freezer-safe container. Smooth the top, cover, and freeze for at least 4 hours or until firm.
11. Serve: Scoop and serve as-is or garnish with pomegranate arils, crushed pistachios, or a drizzle of dark chocolate.

SWAPS & NOTES

& Swaps Pomegranate Juice : Use 100% pure juice for the boldest flavor.

Avoid blends with added sugar or other fruits.

Sweetened Condensed Milk : This is key for texture and sweetness.

Do not substitute with evaporated milk.

TIPS FOR SUCCESS

Chill the mixture before churning for faster, creamier results.

For added texture, stir in pomegranate seeds or chocolate chips just before the end of churning.

Use a metal loaf pan for quicker freezing.

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Original recipe: <https://chefmaniac.com/refreshing-pomegranate-ice-cream-with-sweet-tart-flavor/>