

## Passion Fruit Ice Cream - Creamy, Tangy & Bursting with Tropical Flavor

Passion Fruit Ice Cream (Creamy, Bright, and Tropical)



**TIME**  
**25 min**

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**ChefManiac**

### INGREDIENTS

2 cups heavy cream  
1 cup whole milk  
1 cup sugar  
1 cup passion fruit pulp (fresh or frozen, seeds removed)  
1 tsp vanilla extract  
Pinch of salt

### DIRECTIONS

- 1. Mix the Base:** In a large mixing bowl, whisk together the heavy cream, whole milk, and sugar until the sugar is completely dissolved.
- 2. Add Flavor:** Stir in the passion fruit pulp, vanilla extract, and a pinch of salt. Mix until fully combined.
- 3. Churn:** Pour the mixture into your ice cream maker and churn according to your machine's instructions. This usually takes 20-25 minutes, or until it reaches soft-serve consistency.
- 4. Freeze to Set:** Transfer to an airtight container and freeze for at least 4 hours, or until firm.
- 5. Scoop & Serve:** Scoop generously into bowls or cones and serve immediately. Garnish with fresh mint or a drizzle of passion fruit syrup for extra flair.

### SWAPS & NOTES

Passion fruit pulp : Look for it in the frozen section or scoop from fresh fruit.

Heavy cream : Makes it rich and churns into silky perfection.

Whole milk : Keeps it smooth without being too heavy.

Sugar : Balances out the tang and sweetens the cream.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/passion-fruit-ice-cream-creamy-tangy-bursting-with-tropical-flavor/>