

Chai Ice Cream

2 Cups Of Whole Milk
2 Cups Of Heavy Cream
1 TSP Of Vanilla Extract
4 Chai Tea Bags
6 Egg Yolks



Cherry Part

Cherry Syrup

2 Cups of Heavy Cream
2 Cups Whole Milk
3 Cups of Sugar
1 TSP Of vanilla
Extract

This Cherry Chai Ice
Cream Is Made for
People who love
sweet and chai things



Into a heavy saucepan put the 1 cup of milk, 1 cup of the cream and the chai spices - star anise, and a pinch of salt.

Heat the mixture until steamy (not boiling) and hot to the touch

Cherry Part

First add 2 cups of Heavy cream in a bowl and add 2 TSP of the cherry flavor into the mix add 2 cups of whole milk and mix them well after it put it in the ice cream machine

Whisk the egg yolks in a medium sized bowl. Slowly pour the heated milk cream mixture into the egg yolks, whisking constantly so that the egg yolks are tempered by the warm mixture, but not cooked by it. Scrape the warmed egg yolks back into the saucepan..