

Peach Rosemary No Churn Ice Cream

I'm on the no churn bandwagon! It's easy – its delicious – and the options are endless! Here is my variation on summer peach ice cream – add rosemary tea!!

Peach Rosemary

icecream

NO CHURN



What you need:

- 2 ripe peaches
- 1 $\frac{1}{4}$ cup water

- 4-5 sprigs fresh rosemary
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup sweetened condensed milk
- 1 cup heavy whipping cream

How to Do it:

Put one peach, cut in half and pit removed in a sauce pan with 1 cup of water and half the rosemary.



Bring to a boil and simmer about 15 minutes, until the peach is soft. Remove from heat and, using a slotted spoon. Remove peach and set aside to cool. Add the remaining rosemary and return the water to the heat and simmering until the water is reduced to about $\frac{1}{4}$ cup and you have a strong rosemary tea. Remove the rosemary.



Remove the skin from the peach (it should just slide off now) and chop the meat.



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Add it back to the pan with $\frac{1}{4}$ cup water and $\frac{1}{4}$ cup of sugar. Bring to a boil, then reduce heat and simmer until it has started to thicken. Remove from heat and allow to cool completely. *NOTE: If you like your ice cream really sweet, add up to 1/2 cup of sugar. I prefer a little less sweetness. The condensed milk adds a lot of sweet.*



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Gently remove the skin from the second peach and chop into small pieces. Sprinkle 1 Tablespoon of sugar over the pieces and gently stir. Set aside.



In a blender mix the sweetened condensed milk, 1 Tablespoon sugar, and the peach and rosemary tea mixture until smooth. Set aside.



Whip the cream with 2 Tablespoons of sugar until it forms stiff peaks.



truth be told, it's my husband's kitchen aide.



Gently fold in the macerated peaches (chunks with sugar) and



the condensed milk mixture, until it is all well blended.



Pour into a glass container, cover and freeze until firm, about 6 hours.



Makes 2 quarts.



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Below are some of the items we used to create this recipe!

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