



## Neil Faba's Delicious

## Olive Oil Ice Cream

Check out Neil's Communal Table Blog

<http://communaltable.wordpress.com/about/>

1 ½ cups 1% milk (you can use 2% or even whole if you'd rather)

1 cup 10% (half & half) cream

1/3 cup sugar

½ cup good olive oil

(Neil likes to use a Spanish for intense fruitiness with a kick...you can try all of the Olivar Corp olive oils)

Large pinch of salt

1 tablespoon alcohol (to slow freezing process; I use vodka, since it has no flavour)

1. In a bowl, whisk sugar and salt into milk until well dissolved
2. Chill mixture in fridge about 1 or more hours (or 15-20 minutes in freezer if you're pressed for time)
3. Remove chilled mixture from fridge and whisk in olive oil
4. Turn on your ice cream maker and add mixture to bowl; add vodka early in churning process
5. Once ice cream is properly mixed, transfer to a storage container and let it set in the freezer for a couple of hours. This step is optional, but I like my ice cream a bit firmer set than the soft-serve consistency that you get from an ice cream maker.

Note from Dolores: You can drizzle a bit of the olive oil on top at the end!

Enjoy!

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