



CHAI Latte



SERVES
4



PREP TIME
1HR



CHILL &
FREEZE TIME
6 HRS

JMP CHAI LATTE

Homemade Ice Cream

Scoop up a cooler Chai Moment. Jamaica Mountain Peak Chai Latte brings its warm, aromatic flavour to rich, creamy homemade ice cream for a delicious new way to enjoy your Chai.

EQUIPMENT

Medium saucepan, mixing bowls, whisk, fine-mesh strainer, candy thermometer, ice cream maker, airtight freezer container.

INGREDIENTS

- 3 sachets JMP Chai Latte
- 2 cups whole milk
- 2 cups heavy cream
(Divided)
- 5 egg yolks
- ½ cup honey
- 1 teaspoon vanilla extract
- Pinch of salt
- Cinnamon or crushed biscuits for garnish
(Optional)

DIRECTIONS

1. **Prepare the chai base.** In a medium saucepan, combine the whole milk, 1 cup heavy cream, JMP Chai Latte, honey, vanilla extract and salt. Heat gently over medium-low heat, whisking until the Chai Latte is completely dissolved. Do not boil.
2. **Temper the eggs.** Whisk the egg yolks in a separate bowl. Slowly whisk about ½ cup of the warm chai mixture into the egg yolks, whisking constantly to prevent the eggs from curdling.
3. **Cook the custard.** Gradually whisk the tempered yolks back into the saucepan. Cook over low heat, stirring constantly, until the custard reaches approximately 170–175°F (77–80°C) and lightly coats the back of a spoon.
4. **Finish and chill.** Strain the custard through a fine-mesh strainer into a clean bowl. Stir in the remaining 1 cup heavy cream. Cover and refrigerate for at least 4 hours or until completely chilled.
5. **Churn.** Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions.
6. **Freeze and serve.** Transfer to an airtight, freezer-safe container and freeze for 2–4 hours, or until firm.



Scoop and enjoy.



SCAN ME
FOR MORE
RECIPES