

Mascarpone Cheese Ice Cream with Smoked Tomato Jam and Basil Sea Salt

Serves 8

Mascarpone Cheese Ice Cream

- 2 c Heavy Cream
- 14 oz Sweetened Condensed Milk
- 1 c Mascarpone Cheese, softened

Smoked Tomato Jam

- 1 lb Roma Tomato
- 2/3 c Sugar
- 2 tbsp Balsamic Vinegar
- 1 clove Minced Fresh Garlic
- 1 tsp Minced Fresh Ginger
- Pinch Salt
- Pinch Pepper

Basil Sea Salt

- 1 oz Sea Salt
- 5 pcs Basil Leaf

Nutrition Facts

Serving Size (235g)	
Servings Per Container	
Amount Per Serving	
Calories 840	Calories from Fat 390
% Daily Value*	
Total Fat 43g	66%
Saturated Fat 25g	125%
Trans Fat 0.5g	
Cholesterol 135mg	45%
Sodium 1280mg	53%
Total Carbohydrate 57g	19%
Dietary Fiber 1g	4%
Sugars 55g	
Protein 10g	
Vitamin A 40%	Vitamin C 15%
Calcium 30%	Iron 80%
*Percent Daily Values are based on a diet of 2,000 calories per day. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
	Fat 9 • Carbohydrate 4 • Protein 4

1. In a cold bowl on a stand mixer, whip the heavy cream until it forms stiff peaks.
2. Add sweetened condensed milk and mascarpone cheese and stir to incorporate.
3. Pour into freezable container and freeze for minimum of 8 hours.
4. Smoke the tomatoes for 1 hour. Remove skin and chop into 3/4" cubes. Place into saucepan on medium low heat.
5. Add sugar, vinegar, garlic, ginger, salt, and pepper. Cook stirring occasionally until most of the water is evaporated.
6. Remove and cool completely.
7. Chiffonade the basil leaves and combine with sea salt in a mortar and pestle.
8. Scoop ice cream into serving dish, top with tomato jam and sprinkle with basil sea salt and serve.