dessertwines.online

INGREDIENTS

For 4 people

Rosemary sour honey ice cream

3 sprigs of rosemary
2 tablespoons forest honey
150 ml of cream
150 g of sour cream
80 g of lean quark
25 g of powdered sugar

Slowly heat honey with cream and the washed and dried rosemary sprigs in a saucepan, bring to a boil, remove from heat and let cool for 30 minutes. Mix the sour cream with quark and powdered sugar, then add the honey-rosemary cream through a sieve and mix. Pour the mass into the ice cream maker and let it freeze in 30-40 minutes until creamy. Serve immediately or freeze.

Wine recommendation
Elysium Black Muscat, Quady Winery

Adapted according to: https://www.kuechengoetter.de/rezepte/rosmarin-honig-eis-58247