



## **Lemon Verbena Ice Cream**

*Pairs well with Carménère*

- 2 ½ cups milk
- 1 ½ cups lemon verbena leaves
- 5 egg yolks
- ¾ cup sugar
- ½ vanilla bean

In a medium saucepan heat milk with vanilla and lemon verbena leaves until simmering point, turn off heat and let infuse at least ½ hour. Strain. Beat egg yolks with sugar until pale, add milk, place in a saucepan and cook over gentle heat until the mixture coats a spoon. Place in a metal bowl over ice to lower the temperature quickly and when cold place in ice cream machine. It is better to keep the mixture in the refrigerator overnight so that the mixture “matures”, the flavor is much better.