Mint Chocolate Chip Ice Cream

From the teas.co.uk wiki

This is a real mint choc chip ice cream, made as a proper egg-yolk custard with cream that has been infused with Dragonfly Organic Three Mint Medley. The mint flavour and that soft pale-green colour come from the tea itself, so there is no need for any artificial colouring. A little natural peppermint extract is there as an option if you like the menthol turned up.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Mint Chocolate Chip Ice Cream recipe. Canonical: https://teas.co.uk/recipes/mint-tea/mint-chocolate-chip-ice-cream/*

The other thing worth doing is chopping the chocolate into small irregular shards rather than using chips. Folded in at the very end of the churn, the shards spread evenly and give a fine snap, where chips tend to clump and sit there as rubbery lumps. You do need an ice cream maker for this; without one it sets too icy to scoop well.

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