Earl Grey Ice Cream

From the teas.co.uk wiki

Tea and cream are quietly brilliant together, and Earl Grey may be the pick of them: the bergamot turns floral and almost citrusy once it steeps into warm double cream. This is the no-churn version, so there is no machine to dig out, just whipped cream and condensed milk folded together and left in the freezer to set.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Earl Grey Ice Cream recipe. Canonical: https://teas.co.uk/recipes/frozen-pops-for-kids/earl-grey-ice-cream/*

Start it in the morning and it is ready by evening. You will get around eight scoops, rich and gently perfumed.

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