No-Churn Matcha Ice Cream

From the teas.co.uk wiki

No-churn ice cream is the easiest there is, with no machine and no custard to make. You whip matcha into double cream, fold through sweetened condensed milk, and freeze, and that really is all there is to it.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the No-Churn Matcha Ice Cream recipe. Canonical: https://teas.co.uk/recipes/frozen-pops-for-kids/no-churn-matcha-ice-cream/*

Matcha is a natural fit, giving a soft green ice cream that is creamy and just bitter enough to keep the sweetness in check. Sift the matcha first so it whips in smoothly rather than leaving little green specks.

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