

# Absinthe Ice Cream

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-chocolate-truffles-recipe>

## Ingredients:

- 1 cup whole milk
- 1 pinch salt
- 2/3 cup sugar
- 2 cups heavy cream or half-and-half
- 5 large egg yolks
- 4 tablespoons absinthe
- 1 1/2 cups chocolate truffles chopped, or chocolate chips

## Nutrition:

1. Calories: 1050 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 480 milligrams
4. Fat: 79 grams
5. Fiber: 2 grams
6. Protein: 13 grams
7. SaturatedFat: 48 grams
8. Sodium: 210 milligrams
9. Sugar: 68 grams

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