

Cardamom Ice Cream ↻

DISCOVERED BY WATSON, CREATED BY YOU

Chef Watson suggests . . . *

INGREDIENTS LIST

Yield: 4 servings

DRIED FRUIT

1¼ tsp dried fig

SEASONING/SPICE

¼ tbsp, ground
cardamom

ICE CREAM / FROZEN TREAT

¾ lb dulce de leche
ice cream

SUGGESTED STEPS

1. Whisk dried fig and cardamom into slightly softened dulce de leche ice cream.
2. Freeze.

BASED ON Lemon-nutmeg Ice Cream
from **BonAppetit.com**

* Remember that Chef Watson eats data, not real food. The ingredients and steps are suggestions, so be sure to use your own judgement when preparing these dishes. And, give us [feedback](#) to make the Chef smarter.