

Plate Dream

Old Goat Ice Cream – Unique Ninja Scoop

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base Ice Cream

- [ ] 8 oz fresh goat cheese, softened
- [ ] 1 cup heavy cream
- [ ] 1/2 cup whole milk
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp kosher salt

Flavor Additions

- [ ] Zest of 1 large lemon
- [ ] Optional: 2 tbsp honey or fresh berries for serving

Instructions

1. In a medium bowl, whisk together the softened goat cheese, heavy cream, milk, sugar, vanilla, and salt until smooth and free of lumps.
2. Stir in the lemon zest, letting the aroma bloom; if you like, add a drizzle of honey for extra sweetness.
3. Pour the mixture into the Ninja Creami pint container, seal it, and place it in the freezer for at least 24 hours.
4. After the freeze, run the Ninja Creami “Ice Cream” cycle. If the texture seems too firm, select the “Mix-In” function and add a splash of milk.
5. Scoop into bowls, garnish with fresh berries or a drizzle of honey, and enjoy the cool, tangy delight.

Nutrition per serving

310 kcal	8 g	20 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a brighter flavor, use organic lemons and zest them just before mixing.
- If the ice cream is too dense, let it sit at room temperature for 2-3 minutes before serving.
- A pinch of sea salt on the final scoop accentuates the sweetness.