Ingredients:

* 4 egg yolks
* 1 ¾ cup heavy cream
* 1 ½ cups whole milk
* ½ cup sugar
* ¼ cup sweetened condensed milk
* ¼ tsp. salt
* 3 Tbsp. buttermilk
* ¾ loose cup fresh basil
* 2 ½ oz. chocolate chips

Directions:

1. In a small bowl, lightly beat egg yolks.
2. Bring cream, whole milk, and sugar to a simmer in a medium saucepan. Whisking constantly, gradually stream half of cream mixture into yolks. Return egg mixture to saucepan and cook over medium-high heat, stirring constantly with a wooden spoon, until mixture coats spoon, 2-3 minutes. Strain through a fine-mesh sieve into metal bowl. Stir in condensed milk and salt. Let cool, stirring occasionally, 20-30 minutes, then stir in buttermilk.
3. Using an immersion blender, mix base until smooth and silky. Add basil; mix until finely chopped. Cover and chill in refrigerator until cold.
4. Stir ice cream mix and then add to ice cream maker. Process about 20 minutes then add chocolate chips. Finish mixing until frozen.

Alterations:

* Use mint instead of basil