

## TIPPLE RIPPLE ICE CREAM

Deliciously fruity ice cream, perfect for warm summer evenings and a great party food, with ripples of strawberry, lemon and Pimms.

250g Burford Brown egg yolks	150g caster sugar
(4 large Burford Browns or 3 Braddock White duck eggs)	400ml double cream
500ml whole milk	4 tablespoons lemon curd
20g fresh sprigs basil	400g strawberries, quartered
20g fresh sprigs mint	2 tablespoons Pimms or elderflower cordial
1 lemon	200g caster sugar

Start by infusing the milk. Place the milk in a really clean medium size saucepan. Pick the basil and mint leaves and place to one side. Take basil and mint stalks, gently bruise and add to the pan of milk. Place the pan on a hob on a low heat. Using a peeler take 2 good strips of lemon peel and add to the milk. Gently heat the milk for a few minutes until just steaming then remove the pan from the heat, take out the lemon peel and place to one side.

Meanwhile place the basil and mint leaves in a food processor and whiz up to a fine sand with the 150g caster sugar. Place the egg yolks into a mixing bowl and whisk well. Measure out 40g of the sugar and place to one side. Add the rest of the sugar to the egg yolks and whisk well until light and fluffy. Remove the herb stalks from the pan of milk and return the milk to a low heat. When the milk is steaming again but not boiling, slowly whisk the milk into the yolks. Quickly clean out the pan and return the custard to the pan on a slow heat, stir continuously until it lightly coats the back of the spoon. Pour the custard into a bowl and whisk over a bowl of ice to cool quickly. Lightly whip the cream to very soft peaks, fold into the custard and churn in an ice cream machine until ready to freeze (takes about an hour).

While the ice cream is churning, hull and quarter the strawberries, place in a medium sized saucepan with the 200g sugar and Pimms or elderflower cordial. Place the pan on a medium heat and cook the fruit until slightly thickened and jammy. Pour into a bowl and leave to cool.

Once the ice cream is churned, ripple in some of the strawberries and fold in dots of lemon curd. Transfer to a freezer proof container and freeze until set. To serve scoop out balls of ice cream serve with the remaining strawberries on top and a sprinkle of the remaining basil and mint sugar.



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