

Gorgonzola & Pear Ice Cream in Phyllo Cups

Scott Duncan, inspired by Emeril Lagasse

1 lb. firm-ripe Bosc pears (or Anjou pears), peeled, cored, and chopped
1 C sweet late harvest Riesling, Muscat, Sauternes or Montbazillac
1/2 C pear nectar
2 T sugar
1 t fresh lemon juice

2 C heavy cream
4 large egg yolks
4 ounces gorgonzola, rind removed and crumbled
Pinch salt
Honey
Toasted chopped walnuts
Phyllo cups, recipe follows

In a saucepan, combine the pears, wine, nectar, 2 tablespoons of sugar, and lemon juice. Bring to a boil, then reduce the heat and simmer until the pears are tender and the liquid is reduced by 1/2. Puree in a food processor and transfer to a bowl to cool. Refrigerate until well chilled, at least 2 hours.

In a medium saucepan, heat the cream to a gentle boil over medium heat. Remove from the heat.

Beat the egg yolks in a medium bowl. Whisk 1/2 cup of the hot cream into the egg yolks. Whisking, gradually add the egg mixture to the hot cream. Return to medium-low heat and cook, whisking, until the mixture is thick enough to coat the back of a spoon, about 5 minutes. Remove from the heat and strain through a fine mesh strainer into a clean bowl. Add the blue cheese and salt, and whisk until fairly smooth. Cover with plastic wrap, pressing down against the surface to keep a skin from forming. Refrigerate until well chilled, at least 2 hours.

Whisk together the pear and cheese mixture and pour into the bowl of an ice cream machine. Freeze according to the manufacturer's instructions. Transfer to an airtight container and freeze until ready to serve.

To serve, scoop the ice cream into phyllo cups. Drizzle with honey and sprinkle with chopped nuts.

Phyllo Cups

8 sheets phyllo dough
1/4 C chopped walnuts, toasted

1/4 C sugar
Butter flavored cooking spray

Preheat oven to 350°.

Place walnuts and sugar into food processor and pulse until the consistency of coarse meal.

Place one sheet of phyllo dough on cutting board. Spray with cooking spray. Spread 1/6 of the sugar mixture on the sheet. Place a second sheet of phyllo on the first, spray with cooking spray, and spread 1/6 sugar mixture. Place a third sheet, spray, and spread sugar. Place a fourth sheet and spray one last time with cooking spray.

Cut phyllo into 6 squares and form into muffin tins. Repeat the process to create 6 more squares.

Bake for 10-12 minutes, until golden brown.