

Strawberry Almond Ice Cream

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2 C half and half
½ C sugar
Pinch of salt
3 egg yolks

1 t almond extract
1/3 C almonds, toasted and chopped
1/3 C semi-sweet chocolate chips, chopped
1/3 C finely diced strawberries

To Make Ice Cream Base

Whisk together egg yolks in a heat safe mixing bowl and set aside.

Combine half and half, sugar, and salt in a medium saucepan over moderate heat. Heat until wisps of steam rise and small bubbles form around the edge (make sure not to boil).

Temper egg yolks by slowly whisking the half and half mixture into the mixing bowl. When fully incorporated, pour mixture back into saucepan and return to cooktop over moderately low heat. Stirring constantly, heat until the mixture thickens enough to coat the back of a wooden spoon.

Once mixture has thickened, pour through a fine mesh sieve back into heat safe mixing bowl. Whisk in almond extract and cover with plastic wrap. Cool to room temperature and then refrigerate for several hours (or overnight).

To Assemble Ice Cream

Freeze ice cream base according to your ice cream maker's directions. At the same time, spread diced strawberries out on a parchment lined baking sheet into a single layer and place in freezer for at least 15-20 minutes.

Once the ice cream base has frozen, add chocolate chips, chopped almonds, and diced strawberries and continue to churn for 2-3 minutes. Transfer to a freezer-safe container and freeze until hard.

Makes approximately 1 quart

