

# Berry Good Ice Cream

Makes About 4 Cups

## Ingredients

- 3/4 cup whole milk
- 3/4 cup 35% cream
- 4 large or 5 small egg yolks
- 1/4 cup plus 2 tablespoons sugar — if your strawberries are especially tart, add a tablespoon, or two, more sugar
- 2 1/2 cups of strawberry puree, thoroughly chilled, about 3 1/2 cups of fresh strawberries or 4 cups frozen strawberries

## Special Equipment

- A fine-mesh strainer

## Cooking Instructions

Pour the milk and cream into a medium-sized saucepan until the mixture just begins to boil. Remove from heat.

In a medium bowl, whisk the egg yolks with the sugar. Add about half of the warm milk and cream mixture to the egg yolks and whisk until well combined. Slowly pour the yolk mixture into the saucepan with the remaining milk and cream mixture and bring to a bare simmer, whisking continuously, being careful not to bring to a boil.

The custard will slowly thicken — be patient, it takes time. The custard is ready when the mixture thickens enough to lightly coat the back of a spoon.

Pour the mixture through a strainer into a bowl or pitcher.

To cool the mixture quickly, place the bowl or pitcher into a larger bowl filled with ice. Cover the custard with plastic wrap and place in the fridge until well chilled.

Combine the chilled strawberry puree and the custard and pour into a frozen canister. Freeze according to manufacturer's instructions.