

OLIVE OIL ICE CREAM

Yield: ½ Quarts

Ingredients	Amounts
Milk	1 1/3 cup
Sugar	½ cup
Vanilla extract	½ tsp.
Salt, a pinch	1 ea.
Egg yolks	6 ea.
Heavy cream	1 cup
Extra-virgin olive oil, ripe fruitiness	½ cup
Lemon zest	1 tsp.

Blood oranges

Method

1. Warm the milk, sugar, vanilla, and salt in a medium saucepan.
2. Pour the cream and lemon zest into a large bowl and set a mesh strainer on top.
3. In a separate medium bowl, whisk together the egg yolks. Temper the egg yolks by slowly pouring 1/3 of the warm mixture, whisking constantly, then pouring the warmed egg yolks back into the saucepan.
4. Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula, approximately 170°F.
5. Pour the custard through the strainer and stir it into the cream. Whisk the olive oil into the custard vigorously to emulsify. Stir until cool over an ice bath. Chill the mixture thoroughly in the refrigerator, then freeze it in your ice cream maker according to the manufacturer's instructions.

Source: Adapted from <https://www.seriousseats.com/recipes/2007/06/cook-the-book-olive-oil-ice-cr.html>