

Honey-Lavender Ice Cream

<https://www.marthastewart.com/314025/honey-lavender-ice-cream>

2 cups whole milk

1 cup heavy cream

1/4 cup dried lavender

5 large egg yolks

1/4 cup sugar

1/3 cup honey

In a medium saucepan, combine milk, lavender, and honey. Bring to a gentle boil, cover, and remove from heat. Let steep for 5 minutes. Strain mixture, reserving milk and discarding lavender. Combine egg yolks and sugar in the bowl of an electric mixer. Beat on medium-high speed until very thick and pale yellow, 3 to 5 minutes. Meanwhile, return milk to a medium saucepan, and bring to a simmer over medium-low heat.

Add half the milk to egg-yolk mixture, and whisk until blended. Stir mixture into remaining milk, and cook over low heat, stirring constantly, until mixture is thick enough to coat the back of a wooden spoon.

Remove from heat, and immediately stir in cream. Strain mixture into a medium mixing bowl set in an ice-water bath, and let stand until chilled, stirring from time to time. Freeze in an ice-cream maker according to manufacturer's instructions. Store in an airtight plastic container up to 2 weeks.

Revision #2

Created 7 July 2020 00:49:46 by Shark

Updated 7 July 2020 18:14:20 by TehFishey