



Jeni's Black Walnut Divinity Ice Cream

from Jeni's Splendid Ice Creams at Home
makes about 1 quart

- 1 1/4 cups organic heavy cream
- 1/4 teaspoon fine sea salt
- 1.5 ounces (3 tablespoons) cream cheese, softened
- 1 tablespoon + 1 teaspoon cornstarch
- 2 cups organic whole milk
- 1 cups black walnuts
- 2/3 cup sugar
- 2 tablespoons light corn syrup

PREP: Preheat oven to 350°. Spread walnuts out in one layer on a baking sheet. Toast in oven until just starting to brown, about 10 minutes. Remove from oven.

Grind 1/2 cup of the warm walnuts in the food processor until they become a smooth paste. Reserve the remaining walnuts. Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry.

Whisk cream cheese, black walnut paste and salt in a medium bowl until smooth.

Fill a large bowl with ice and water.

COOK: Combine the remaining milk, the cream, sugar and corn syrup in a 4-quart saucepan, bring to a rolling boil over medium-high heat and boil for 4 minutes. Remove from heat and gradually whisk in the cornstarch slurry.

Bring mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from heat.

CHILL: Gradually whisk hot milk mixture into cream cheese mixture until smooth.

Pour the mixture into a 1-gallon Ziploc freezer bag and submerge bag in an ice bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

FREEZE: Pour ice cream base into frozen canister and spin until thick and creamy.

Pack ice cream into a storage container, folding in the remaining black walnuts as you go. Press a sheet of parchment directly against the surface and seal with airtight lid. Freeze in coldest part of your freezer until firm, at least 4 hours.