



Rhubarb Ice Cream

makes 1 quart

- 1 pound rhubarb, cut into 1/2" pieces
- 1/4 cup fresh orange juice
- 1 3/4 cup heavy cream, divided
- 3/4 cup whole milk
- 3/4 cup and 2 tablespoons local honey, divided
- 1 tablespoon orange zest
- sea salt
- 5 egg yolks (large), beaten in a medium bowl

In a medium saucepan, combine rhubarb, 2 tablespoons honey and orange juice. Bring to a boil, then reduce heat and simmer for 15 minutes. Puree mixture in a blender or using an immersion blender. Allow to cool, then cover and refrigerate.

In a medium saucepan, combine 1 cup of the heavy cream, milk, honey and a pinch of salt. Place over a medium burner and heat, stirring, until sugar is dissolved and temperature is 175 – 185°.

In the meantime, place a 2-quart mixing bowl in a larger bowl filled with ice.

Slowly pour half of cream mixture into eggs, whisking vigorously to avoid curdling eggs. Whisk egg mixture back into saucepan and return to heat. Cook, stirring constantly, until mixture coats the back of a spoon (if you draw your finger through it the line will remain).

Pour remaining heavy cream and rhubarb mixture into the bowl on ice. Strain custard through a fine mesh sieve, adding it to cream-rhubarb mixture and stir to mix thoroughly. Add cold water to ice in outer bowl, and allow mixture to cool. Cover and refrigerate until very cold, about 3-4 hours.

Process in your ice cream maker according to directions, and freeze to firm before serving.