



## JERNEJ KITCHEN

# NO-CHURN LEMON AND MASCARPONE ICE CREAM

*Super creamy, light and easy to make.*

SERVES 6 PEOPLE  
PREPARATION: 40 MINUTES

### ICE CREAM BASE

350 ml double cream  
2 egg yolks, free range if possible  
1 egg, free range if possible  
65 g sugar  
1 vanilla bean  
150 g mascarpone cheese  
2 tbsp running honey, floral  
2 unwaxed lemons, zest and juice

### NO-CHURN LEMON AND MASCARPONE ICE CREAM WITH PISTACHIOS

150 g whipping cream  
2 tbsp running honey, floral  
2 tbsp pistachios, chopped

### TOOLS AND EQUIPEMENT

kitchen knife  
saucepan  
cling film  
hand mixer  
blender  
spatula

### ICE CREAM BASE

Prepare the vanilla cream. Split the vanilla pod open lengthways and scrape out the seeds. Put both pod and seeds into a saucepan with the cream and bring slowly to a boil, to infuse the vanilla. Remove from the heat and cover with a cling film. Set aside for 20 minutes. Meanwhile place the egg, egg yolks and caster sugar in a bowl and mix for a few seconds. Bring the cream with vanilla seeds to a boil once again. Pour 1/3 of the cream over the egg mixture, whisking constantly to prevent curdling, then return the mixture to the saucepan. Cook over a medium heat, whisking constantly for about 3-5 minutes, until the sauce has thickened slightly. Immediately pour the sauce into the bowl in the cold water bath to stop the cooking.

### ICE CREAM BASE

In a blender, blend mascarpone, honey and lemon juice. Add all of the cooled ice cream base with the vanilla pod and blend on a high speed for a minute. Pour in a bowl and set aside.

### WHIPPING CREAM

In a bowl, using a whisk or electric mixer, beat the whipping cream until you get fluffy stiff peaks on the beater or the whisk.

### FREEZE

Add 1/3 of the whipping cream and all of the lemon zest to the ice cream base, combine well, using a spatula. Fold gently the rest of the whipping cream, so that you get a light mixture. Cover and store in a freezer for 4 to 8 hours or until it freezes completely.

### BLEND

Remove the ice cream from the container, cut into smaller pieces and blend in a good quality blender on the highest

speed for 3 - 4 minutes.

#### SERVE OR STORE

You can serve your ice cream immediately, drizzle with a bit of honey and sprinkle with crushed pistachios. You can even store in a freezer for another hour for even more silky and creamy texture. Store in a freezer for up to 2 weeks.