



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

Sponsored

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.