



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.