

Blue Talon Bistro's
HOMEMADE PEACH ICE CREAM©
from Chef David Everett
(makes approx. 2 quarts)

Ingredients

32 oz. Heavy Whipping Cream
16 oz. Whole Milk
1 cup Granulated Sugar
12 ea. Egg Yolks
5 tsp. Granulated Sugar
2 ea. 3 or 4 Ripe Peaches - peeled & cubed
1/2 Vanilla Bean (or 1 tsp. Vanilla Extract)
4 oz. Peach Schnapps

In a double boiler, combine the milk, cream and sugar over medium heat and stir until all sugar is dissolved. Place egg yolks in a large mixing bowl. Mix the vanilla into the egg yolks. Slowly add the warm milk/cream to the egg yolks while whisking. (Note: if you add the cream too quickly, the heat will cook the eggs into a solid.) Add schnapps to batter. Strain the batter through chinois or cheesecloth.

Chill the batter and then add to your ice cream maker. Ice cream will be soft when removed from the machine. At that time, fold the fresh peaches into the ice cream and allow to set up in your freezer for an hour or more.