

Pear Ice Cream

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Ingredients:

1 ½ cups of whipping cream.
¾ cup of granulated sugar.
4 medium egg yolks, lightly beaten.
½ teaspoon of vanilla.
1 tablespoon of pear liqueur (optional).
1 ½ lb of ripe pears.
¼ cup of water.

Directions:

In a suitably sized saucepan, over medium heat, combine 1 cup of the whipping cream with the sugar.

Cook for 5 minutes or until the sugar dissolves.

Whisking constantly, gradually pour the mixture over egg yolks in a bowl.

Return the mixture to the saucepan and cook over medium-low heat for 12 minutes or just until mixture coats back of spoon.

Stir in remaining whipping cream, vanilla, and optionally the pear liqueur.

Meanwhile, peel, core and coarsely chop the ripe pears.

In another saucepan, combine the pears with ¼ cup of water, then cook over medium heat for 5 minutes or until heated through.

In a food processor or blender, pure pears with the liquid.

Stir the pear purée into the custard.

Place waxed paper directly on surface and refrigerate until completely chilled.

Freeze in ice-cream maker according to the manufacturer's directions.