

# Pistachio Ice Cream

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*Although pistachio ice cream is usually bright green, this recipe does not call for green food coloring. But I can assure you it is just as delicious. If you can not live without the green color, just add a few drops of green food coloring, preferably avocado color. Makes 1 quart.*

## Ingredients:

1 cup unsalted whole pistachios, roughly chopped  
2/3 cup sugar  
1 1/2 cups milk  
1 1/2 cups heavy cream  
4 egg yolks  
Pinch of salt  
1/2 tsp. almond extract

## Directions:

1. Toast the pistachios on a baking sheet at 350F for 5 minutes, or until golden and toasted. Let cool.
2. In a food processor combine 1/2 cup of the pistachios and the sugar and blend together.
3. In a saucepan over medium heat combine the milk and pistachio sugar mixture. Cook until hot and remove from heat. Let steep 15 minutes.
4. In a bowl whisk together egg yolks and salt. Slowly add the milk mixture in thirds and then return to the saucepan.
5. Cook over medium heat until thickened, about 5 minutes.
6. Strain into a bowl and refrigerate until cold, at least a few hours.
7. Stir in the almond extract and process in an ice cream maker according to the manufacturer's instructions.
8. Just a few minutes before it is done freezing add the remaining 1/2 cup pistachios and let them mix in.
9. For a firm texture transfer to containers and freeze overnight.

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