

Raspberry Ice Cream

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This ice cream not only has raspberry puree to add a delicious raspberry flavor but fresh fruit to add extra texture and a pretty color. Makes 6 cups.

Ingredients:

2 cups heavy cream
1 cup sugar
2 tablespoon corn syrup
1/4 teaspoon salt
7 egg yolks
2 cups raspberry puree*
2 cups fresh or frozen raspberries

Directions:

1. In a saucepan combine heavy cream, half of the sugar, corn syrup, and salt. Bring to a boil then lower to a simmer.
2. Stir the egg yolks with the remaining sugar and slowly add the milk in thirds.
3. Return the mixture back to the saucepan and cook over medium heat until thickened. About 5 minutes.
4. Strain into a bowl and refrigerate until cold, at least a few hours.
5. Process the mixture in an ice cream machine according to the manufacturers instructions. When the ice cream is almost completely frozen add the fresh raspberries, or fold them in after the ice cream is finished.
6. For a firm texture put the ice cream into containers and refrigerate overnight.

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