

BERRY CRUMBLE VANILLA BEAN ICE CREAM

INGREDIENTS:

roasted berries -

- 1 pint berries (mixture of strawberries, blueberries, raspberries)
- 1/3 cup sugar
- 3 T fresh lemon juice

crumble -

- 1 cup all-purpose flour
- 1 cup sugar
- 1/4 teaspoon salt
- 1/2 cup, 1 stick, butter

vanilla bean ice cream base -

- 2 cups whole milk
- 1 T + 1 t cornstarch
- 1 1/2 oz. (3 T) cream cheese, softened
- pinch fine sea salt
- 1 1/4 cups heavy cream
- 2/3 cup sugar
- 2 T light corn syrup
- 1 vanilla bean, split

DIRECTIONS:

1. Make roasted berries. Preheat your oven to 375F. Combine berries with sugar in an 8-inch glass or ceramic baking dish. Gently mix. Roast for 8 minutes. Let cool slightly before pureeing with lemon juice in a food processor. Strain puree into a small bowl through a fine mesh strainer. Chill.
2. Make crumble. Turn your oven down to 350F. Line with parchment paper. Whisk together the flour, the remaining 1 cup of sugar, salt and remaining 1/2 teaspoon of cinnamon into a medium bowl. Cut butter into flour mixture with pastry blender until mixture resembles coarse meal. Transfer to the prepared baking sheet and bake for 30-35 minutes, tossing every 10 minutes, or until golden. Cool completely.
3. Make ice cream. Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. In a medium bowl stir together the cream cheese and salt until smooth.
4. Combine the remaining milk, cream, sugar, corn syrup, vanilla seeds, and bean in a 4-quart saucepan. Bring to a rolling boil over medium-high heat, and boil for 4 minutes. Remove from heat and gradually whisk in the cornstarch slurry. Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula until slightly thickened, about 1 minute. Remove from heat. Gradually whisk the hot milk mixture into the cream cheese mixture until smooth. Whisk in a 1/2 cup of the chilled roasted berry puree. Cover bowl with plastic wrap and chill ice cream base for a few hours or over night.
5. When ready to churn, strain mixture (removing vanilla bean) through a fine mesh strainer. Freeze in your ice cream maker according to the manufacturer's instructions. Once fully churned layer in a one-quart container with the leftover berry puree and crumbles. Top ice cream with plastic wrap and an airtight lid. Freeze for at least 4 hours. You'll have extra crumbles for serving.