

RHUBARB CRUMBLE ICE CREAM

INGREDIENTS:

rhubarb sauce -

- 4 cups rhubarb
- 1 cup water
- 1 cup sugar

crumble -

- 1/2 cup all-purpose flour
- 1/2 cup sugar
- pinch teaspoon salt
- 1/4 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 a rhubarb sauce. Place the rhubarb, sugar, and water in a saucepan. Bring to a boil. Reduce to a simmer and cook, stirring now and then, for 20 minutes. Strain, reserving liquid for lemonade or for in cocktails. Set aside to cool to room temperature. Chill in the fridge until time to churn the ice cream.
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. Whisk in 1/4 cup of the rhubarb sauce. Freeze in your ice cream maker according to the manufacturer's instructions. Once fully churned layer in a one-quart container with the leftover rhubarb puree and crumbles. Top ice cream with plastic wrap and an airtight lid. Freeze for at least 4 hours.