



## Lemon Curd Ice Cream

### Ingredients

#### Lemon curd

6 Lemons

675g Castor sugar

225g Diced butter

12 Whole eggs

#### Ice cream base

12 Egg yolks

250g Castor sugar

200ml Double cream

1L Milk

### Method

#### Lemon Curd

Juice lemons, add sugar & dissolve over Bain Marie.

Whisk in butter & remove from heat.

When cool whisk in eggs, cook out over Bain Marie.

Pass and chill.

#### Ice cream

Cream the eggs & sugar together with a whisk until pale.

Bring the cream & vanilla to the boil.

Pour on to the eggs & sugar and incorporate.

Return the custard mix back the pan and put on a medium heat, **stirring constantly**.

Whilst stirring the custard, be vigilant to the temperature & ensure to stir all areas of the bottom of the pan.

The custard is ready when it reaches 82°C .

At this point remove from the heat and pass into a clean container on a bed of ice. Add the lemon curd.

Chill overnight, churn & serve.