

## OLIVE OIL ICE CREAM

*Developed by Phil Scarles of London Hill Catering*

3 cups milk  
1 cup cream  
6 egg yolks  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup extra virgin Olive Oil

In the bowl of electric mixer place the egg yolks and sugar.  
Beat well until light in colour and thick.  
Slowly beat in olive oil until thoroughly combined.

Heat milk and cream in a large, heavy bottomed saucepan, over medium heat until almost boiling.

Add a cup of milk to eggs, whisking in completely, then add a second cup of hot milk to eggs, mix in, then add the last cup and whisk it in.

The eggs are now tempered and can be added to the remainder of milk in saucepan. Stir briskly over heat for a few minutes. The custard will thicken a bit.

Take off heat and strain through a fine mesh strainer. Cool thoroughly (you may use an ice bath to speed the process).

Freeze in an ice cream maker until soft and thick.

Try it with an olive oil cake, and/or spoon fresh berries over the top, or maybe swirl in puree fresh fruit just at the end.

