



## Dark Muscovado Ice Cream

Adapted from a recipe by Nancy Silverton. Nancy created this elegant dessert to serve at Campanile, her famous Los Angeles restaurant.

This super creamy, luxurious ice cream depends on a traditional custard base and the deep, rich flavor of INDIA TREE Dark Muscovado Sugar. With a touch of salt to balance the Dark Muscovado Sugar, this elegant dessert hints of caramel and butterscotch flavors.

### INGREDIENTS

- 2 cups heavy cream
- 2 cups half-and-half
- 1/8 teaspoon salt
- 1 packed cup **INDIA TREE Dark Muscovado Sugar**
- 6 egg yolks

### EQUIPMENT

- Heavy, medium saucepan
- Wooden spoon
- Whisk
- Measuring cups - liquid
- Measuring spoons
- Medium bowl
- Instant read thermometer(optional)
- Ice cream maker

### INDIA TREE PRODUCTS

- **INDIA TREE Dark Muscovado Sugar**

## INSTRUCTIONS

1. Bring the cream, half-and-half, Dark Muscovado Sugar, and salt just to a boil over medium heat in a heavy medium-sized saucepan, stirring with a wooden spoon to dissolve the sugar and mashing any large chunks of sugar.
2. Whisk the egg yolks in a medium bowl. Add 1/2 cup of the cream mixture to the yolks and whisk until blended. In a slow, steady stream, add the remaining cream mixture to the yolks, whisking constantly, and continue whisking until blended.
3. Return the mixture to the saucepan and cook, stirring, over medium-low heat until the custard thickens slightly and leaves a path on the back of a wooden spoon when a finger is drawn across it (about 175 F. on an instant read thermometer). Do not allow the mixture to boil.
4. Immediately pour the custard through a fine strainer into a bowl. Let cool to room temperature, whisking occasionally. Refrigerate, covered, for 3 hours or until thoroughly chilled. Alternatively, place the bowl in an ice bath to chill the custard quickly.
5. Pour the mixture into an ice cream maker and freeze according to the manufacturer's directions. The ice cream will be soft, but ready to eat. For a firmer texture, transfer to a freezer container, cover the surface with plastic wrap or wax paper and freeze at least 2 hours before serving.