

Fresh Strawberry Ice Cream

adapted from Jeni's Splendid Ice Cream, Saveur Aug/Sept 2011

2 C milk, divided
4 t cornstarch
1 1/4 C heavy cream
2/3 C sugar
2 T light corn syrup
1/4 t kosher salt
3 t sour cream
fresh strawberries, pureed to make 1/2 C puree

In a small bowl combine 1/4 C milk and the cornstarch. Stir until smooth and set aside.

In a sauce pan stir together the remaining 1 3/4 C milk, cream, sugar, corn syrup and salt. Bring the mixture to a boil and cook, stirring, for 4 minutes. Remove pan from heat and stir in the milk and corn starch mixture. Return pan to the heat and return to a boil. Cook mixture, stirring constantly, for 2 minutes until thickened.

Spoon sour cream into a bowl and slowly whisk in the hot milk mixture until smooth. Chill mixture until cold.

Stir in strawberry puree and pour into an ice cream maker. Freeze until set.