



Pistachio ice cream

Time to prepare 15 minutes

Time to churn 20 minutes

Time in the freezer 1 hour

ingredients for pistachio paste

shelled roasted (not salted) pistachios 200 g (1 & 1/2 cups)

Sugar 150 g (2/3 cup)

milk 115ml (1/2 cup)

For the custard

milk 295ml (1 & 1/4 cups)

cream 413ml (1 & 3/4 cups)

sugar 100g (1/2 cup)

corn starch 20g (2 tbs)

Salt a pinch

2 egg yolks

To make

For pistachio paste

In a food processor, crush up the pistachios along with sugar into a fine powder. Add the milk and blitz. Set aside

For custard

In a mixing bowl, cream the egg yolks with half of the sugar using an electric mixer. Then add the corn starch. Set aside.

In a saucepan, heat milk and cream. Add salt and remaining sugar. Bring it to a gentle simmer. Then, first temper the egg mixture by adding a ladle of milk and cream mixture to the egg yolk mixture. Then pour all of it into the milk and cream mixture. Turn off the heat.

Then add the pistachio paste. If you desire a softer and smoother texture, you can strain the mixture before pouring it into the ice cream machine.

Pour the mixture into an ice cream machine. Churn until firm and glossy.

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