

Cherry (Ice Cream) Bombes

<http://userealbutter.com/2017/06/26/cherry-ice-cream-bombes-recipe/>

cherry ice cream adapted from [Ashlee Marie](#) and red mirror glaze from [Kara's Couture Cakes](#)

1 qt. cherry amaretto ice cream
1 lb. dark chocolate (I used chips)
at least 3 cups of red mirror glaze

cherry amaretto ice cream

1 lb. fresh cherries, pitted and quartered
1 cup sugar
2 tbsps amaretto
pinch salt
1 cup milk
2 cups heavy cream
6 egg yolks
1 tsp vanilla extract
1/2 tsp almond extract

Make the cherry ice cream custard: Place the cherries and 1/4 cup of sugar in a medium saucepan over medium high heat. Stir to help dissolve the sugar. Bring to a boil then reduce to a simmer. Simmer for 10 minutes. Stir in the amaretto. Reserve half of the cherries, leaving the liquid with the other half of the cherries. Purée the liquid and half of the cherries until smooth. Set the cherries and the purée aside. Combine the remaining 3/4 cup of sugar, salt, milk, and 1 cup of heavy cream in a medium saucepan and warm over medium heat. Stir to dissolve the sugar. Remove from heat when the milk mixture begins to simmer. Place the egg yolks in a medium bowl and whisk to break them up. While whisking, slowly ladle some of the hot milk into the yolks (don't add it all at once or you will scramble the eggs and have to start over). When half of the milk hot milk has been incorporated into the yolks, pour scrape the yolk mixture back into the pan and stir to combine. Set the pan over medium high heat and stir constantly (scraping the bottom and corners) until the custard thickens enough to coat the back of a spoon. Remove from heat and pour the custard through a fine mesh strainer into a large bowl. Stir in the remaining cup of heavy cream, the vanilla and almond extracts, the cherry purée, and the cherries to the custard. Cover and chill completely in the refrigerator. [If just making ice cream, churn the ice cream in batches if necessary (it will be more than a quart) according to your ice cream machine manufacturer's instructions, then freeze.]

Make the chocolate shells: You can [temper](#) the chocolate or simply melt it. Tempering will give a better texture and snap, and if you don't plan to use the mirror glaze, tempered chocolate will yield a prettier finish for the bombe. Have a wax paper-lined baking sheet and your bombe molds ready (at least 12 hemispheres) and work one tray of molds at a time (the first 6). Fill each hemisphere at least half full of melted chocolate. Use the back of a spoon to smear the melted chocolate up and just over the edges of the hemispheres. Work quickly before the chocolate sets. Turn the tray upside down over the wax paper-lined baking sheet and let the excess chocolate drip out (or if you're fast, you can let the excess drip back into your vessel of tempered or melted chocolate. You can give it a little shake to help the chocolate along. When it stops dripping, turn the tray over and place it in the refrigerator to set. Repeat for the second tray.

Build the bombs: When the custard is completely chilled, churn a quart in your ice cream machine according to the manufacturer's directions. If you have extra custard, save it and churn it after the first quart is done. When the ice cream is churned, but at soft serve stage, scoop it into the chocolate shells in the hemisphere molds. Use a metal icing spatula to level the tops of the ice cream. Set the bombs in the freezer. Freeze any extra ice cream separately. When the ice cream in the chocolate shells has frozen through, carefully unmold the bombs. Take two hemispheres and allow the ice cream faces to melt just a little (if they are really frozen, you can set the faces on a room temperature plate for a few seconds) and gently press the two halves together. Repeat for the rest of the bombs. Freeze with the fusion plane horizontal (at the equator).

red mirror glaze

3 packets (20g) powdered gelatin
4 oz. (120g) cold water
1 cup (300g) light corn syrup
1 1/2 cups (300g) white granulated sugar
5 oz. (150g) water
2/3 cup (200g) sweetened condensed milk
10 1/2 oz. (300g) white chocolate, use real white chocolate
1 tsp red food coloring gel

Make the glaze: Bloom the gelatin in a small bowl with 4 ounces of cold water and let sit for 15 minutes. In a medium saucepan, bring the corn syrup, sugar, and 5 ounces of water to a boil, stirring to dissolve the sugar. Continue to boil until the temperature reaches 217°F (200°F for 8500 ft. above sea level – reduce final temperature of 217°F by a degree for every 500 ft. above sea level). Place the gelatin, sweetened condensed milk, and the white chocolate in a large bowl. Pour the hot sugar syrup over the contents of the bowl and let the heat melt the gelatin and chocolate. Use a hand blender or stir the mixture until smooth, taking care not to introduce any air bubbles. Strain the glaze through a sieve. Gently stir in the food coloring. The glaze can be poured over a very cold object once it reaches 95°F. The glaze can be gently re-heated in short bursts in the microwave. Makes about 6 cups of glaze.

Glaze the bombs: Place a cooling rack on a rimmed baking sheet. Arrange the bombs at least a few inches from each other. Pour the 95°F glaze over each bombe in a circular motion starting from the center (top of the sphere) and spiraling outward to get an even glaze over the entire sphere. If you feel the bombs need more glaze, apply the glaze another one or two more times (it sets in a few minutes). Return the bombs to the freezer. Serve cold. Makes 6 1-cup bombs.