

Lemon Ice Cream

<http://userealbutter.com/2009/08/20/lemon-ice-cream-recipe/>

from Ultimate Ice Cream in Asheville, North Carolina

3 lemons, finely grated zest of
1/2 cup lemon juice, freshly squeezed
3/4 cup sugar
4 egg yolks
pinch of salt
1 cup milk
2 cups heavy cream

Combine the lemon zest, juice, sugar, and salt in a non-reactive bowl and refrigerate for a couple of hours. Heat the milk in a large saucepan until just barely boiling and remove from heat. In a large bowl, beat the egg yolks and whisk the warm milk into the yolks. Pour the egg yolks and milk back into the saucepan. Over medium low heat, stir constantly until it reaches a nappe consistency (coats back of spoon). Strain the custard through a sieve and refrigerate for a couple of hours until completely chilled. Mix the milk mixture, heavy cream, and the lemon slurry together and then follow your ice cream maker's instructions on freezing the custard.