

## Rum Raisin Ice Cream

<http://userealbutter.com/2009/10/21/rum-raisin-ice-cream-recipe/>  
from *The Perfect Scoop* by [David Lebovitz](#)

2/3 cup (100 g) raisins  
1/2 cup (125 ml) dark rum  
1-inch (2.5-cm) strip of orange zest  
3/4 cup (180 ml) whole milk  
2/3 cup (130 g) sugar  
1 1/2 cups (375 ml) heavy cream  
pinch of salt  
4 large egg yolks

Place the raisins, rum, and orange zest in a small saucepan. Heat to a simmer for 2 minutes and remove from heat. Cover the pan and let stand for a few hours. You can do this step up to 1 day ahead. In a medium saucepan warm the milk, sugar, a half cup of the cream, and the salt. Place the remaining cup of cream in a large bowl with a mesh strainer on top. In another bowl, whisk the yolks and pour the warmed milk into the yolks while continuously whisking. Pour the contents back into the pan and stir constantly over medium heat until the custard coats the spatula/spoon (be sure to scrape along the sides and bottom of the pan). Strain the custard into the bowl with the cream. Stir the custard over an ice bath until it is cooled and then chill it completely in the refrigerator. Before you freeze the ice cream, drain the raisins (but reserve the rum!!) and throw out the orange zest. Add 3 tablespoons of the raisin rum to the custard (if you don't have enough, top it off with more rum). Freeze the custard in your ice cream machine according to the manufacturer's instructions. A few minutes before the ice cream is done, add the raisins to the mix. Very nice.