



## Brookes Lovely Lemon Ice Cream

This lemon ice cream is light, fluffy, and creamy! There is a powerful kick of lemon which creates a fresh and lively flavour to the overall ice cream. Serve with another dessert or on its own. We recommend the BK Blueberry and Lemon Cheesecake.



### Ingredients

- 2 cups caster sugar
- 1/2 cup water
- zest of 3 lemons
- 3 cups thick, heavy cream
- 1 cup full-cream milk
- 60 g unsalted butter
- 8 egg yolks
- 1 cup fresh lemon juice (about 4 medium lemons)

### Method

**Heat** 1/2 of the caster sugar and the water in a medium saucepan over a medium high heat. Once the sugar dissolves leave to boil for 5 minutes.

**Remove** from the heat and leave to cool at room temperature.

**Heat** the cream, milk, sugar and butter in a medium sauce pan over a medium high heat whilst the cream is heating. Stirring constantly, heat until sugar dissolves. Bring to the boil, it will immediately foam up so reduce the heat to low.

**Whisk** the egg yolks and the remaining 1/2 cup of caster sugar for about 4 minutes, while the cream is on the heat.

**Pour** the cream into the bowl with the egg yolks and stir until combined. Transfer the mixture back to the saucepan on a medium high heat, stirring constantly. Bring to a temperature of 85°C (185°F), around 3 minutes.

**Remove** from the heat and transfer to a stainless-steel bowl and place into an ice bath.



### **Method (continued)**

**Stir** regularly as the mixture in the centre will be warmer than the mixture in contact with the bowl. Wait around 15 minutes until the temperature drops to 5-7°C (40-45°F).

**Add** the cooled lemon syrup once the mixture has cooled and stir until combined.

**Freeze** in a covered container and place into the freezer for 3-4 hours before serving.

Happy Cooking!