

Fresh Peach Ice Cream

Just Peachy | June 2006



This starts with a rich vanilla- and almond-flavored custard base made with raw sugar, which has a brown, crystal-like appearance. Look for raw sugar at a grocery store, health food market, or gourmet shop. Or, substitute granulated sugar.

- 4 CUPS HALF-AND-HALF OR LIGHT CREAM**
- 1¹/₄ CUPS RAW SUGAR (DEMERARA OR TURBINADO)**
- 8 EGG YOLKS, LIGHTLY BEATEN**
- 1 TSP. VANILLA**
- 1¹/₂ TSP. ALMOND EXTRACT**
- 3 CUPS RIPE PEACHES (UNPEELED), CHOPPED**

In a large saucepan combine half-and-half, raw sugar, and egg yolks. Cook and stir over medium heat until the mixture just coats a metal spoon, about 10 minutes. Remove from heat. Immediately stir in vanilla and almond extract. Transfer mixture to a large bowl. Place bowl in a sink of ice water, stirring occasionally, for 15 minutes to cool.

Cover surface of custard mixture with plastic wrap. Chill several hours or overnight until completely chilled.

Just before freezing mixture, stir in peaches. Freeze mixture in a 4- or 5-quart ice-cream freezer according to manufacturer's directions. Ripen 4 hours. Makes about 2¹/₄ quarts (18 half-cup servings).