

Ginger, Peach & Blueberry Ice Cream

Ginger Peach Blueberry Ice Cream

Prep Time: 12 hours 20 minutes

Cook Time: 5 minutes

Total Time: 12 hours 25 minutes

Yield: 2 quarts

2 cups heavy cream

1-inch knob fresh ginger, peeled and sliced into 2 or 3 thick slices

1 teaspoon vanilla extract

1 can sweetened condensed milk

3-4 fresh peaches, peeled and chopped (approximately 2 cups)

2 cups frozen blueberries

¼ cup crystallized ginger, diced into very small pieces

1. In a sauce pan over medium heat, warm heavy cream until it starts to steam (do not simmer or boil.) Remove from heat and add slices of fresh ginger. Cool slightly and then chill overnight, leaving ginger in the cream to steep.
2. Place a fine mesh strainer over your mixing bowl and pour the heavy cream mixture through the strainer. Discard the fresh ginger.
3. On high speed using the whisk attachment, whip the heavy cream until peaks form. Gently fold in vanilla and sweetened condensed milk. Mix thoroughly.
4. Using a rubber scraper, fold in fresh peaches, frozen blueberries and crystallized ginger evenly mixing throughout.
5. Pour mixture into a 2-quart container and freeze until firm – about 4 to 6 hours.

Source: A Family Feast website