

— SUMMER 2016 —

The Dozen

A COLLECTION OF
ICE CREAM & GELATO RECIPES
from DAVIDSON'S SAFEST CHOICE®



SafeEggs.com



The creamy goodness of homemade ice cream just got safer!

Did you know? Davidson's Safest Choice® eggs are pasteurized in an all-natural warm water bath to eliminate the risk of Salmonella, so you can safely use them in recipes calling for raw eggs, such as homemade ice cream and gelato.

Enjoy these safe, homemade ice cream recipes and the peace of mind that comes with using Davidson's Safest Choice® Pasteurized Eggs in all your homemade ice cream recipes.



Makes 16 servings

Brown Sugar Bourbon Ice Cream

This brown sugar bourbon ice cream recipe is rich and creamy. The bourbon and brown sugar combination provides depth of flavor.

Ingredients

- 2 c Whole milk
- 1 ½ c Heavy Whipping cream
- ¾ c Dark brown sugar, packed
- ⅛ tsp Kosher salt
- 12 Davidson's Safest Choice® Pasteurized Egg yolks
- ¼ c Sugar
- 2 Tbsp Bourbon
- 1 tsp Pure vanilla extract

Preparation

1. Heat milk, cream, brown sugar, and salt over medium heat in large saucepan until simmering.
2. Meanwhile, add egg yolks and sugar to stand mixer and beat on medium speed with paddle attachment until mixture is light in color and well combined. Add bourbon and vanilla; mix to combine.
3. Slowly temper egg mixture into warm liquid. Continue cooking until mixture thickens slightly and coats the back of a wooden spoon.
4. Allow mixture to cool completely. Cover and transfer to refrigerator; chill completely.
5. Follow ice cream maker manufacturer's directions to churn ice cream. Transfer churned ice cream to a freezer-safe container and freeze.

Makes 8 servings

Cappuccino Gelato

You'll love this cappuccino gelato recipe from Chef Giuliano Hazan.

The cappuccino flavor is perfect for the creamy gelato. One taste and you'll know why it's an Italian favorite!

Why use Davidson's Safest Choice® eggs in this recipe? You'll have no Salmonella worries if you choose Davidson's™ in all of your homemade ice cream recipes calling for raw eggs or raw egg yolks.

Ingredients

2 c Whole milk

4 Davidson's Safest Choice® Pasteurized Egg yolks

$\frac{2}{3}$ c Granulated sugar

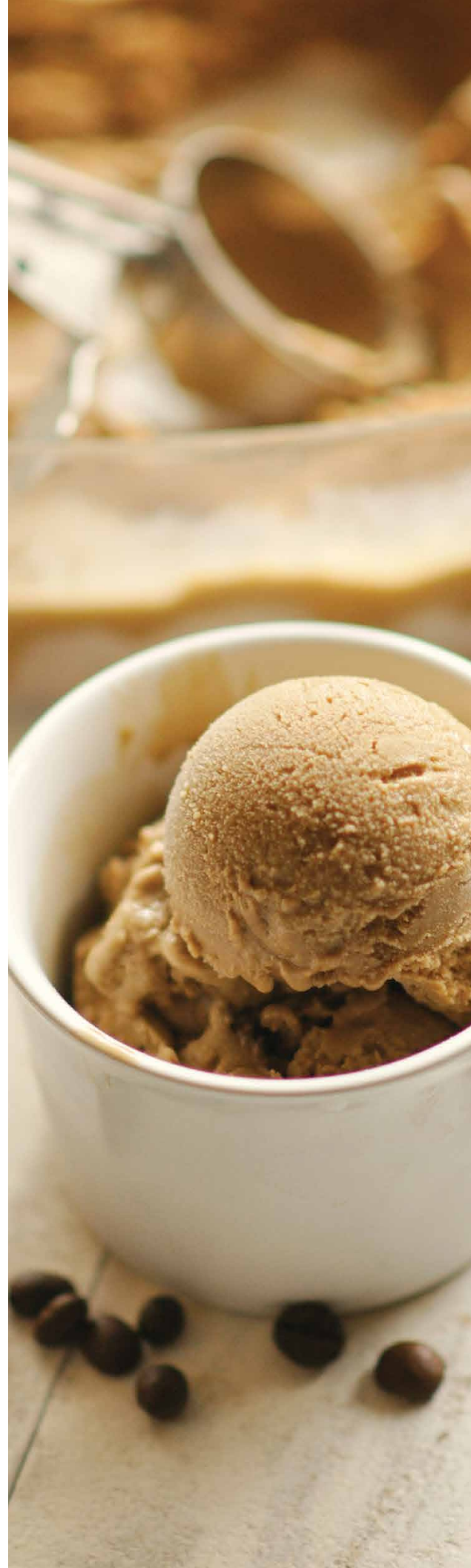
1 c Espresso coffee (made either with an espresso machine or a stovetop Moka)

Preparation

1. Pour milk into a saucepan and place over medium-low heat. Heat just until steam is released when stirred—do not let it come to a boil.
2. While milk is heating, place egg yolks and sugar in the bowl of an electric mixer and whip until creamy and pale yellow.
3. When milk is ready, transfer it to a pitcher with a spout. With mixer on low speed, slowly add milk to whipped eggs and sugar. Once all milk has been added, add espresso and continue mixing until homogeneous.
4. Transfer to a bowl and allow the mixture to cool completely. Pour into an ice cream maker and freeze following the manufacturer's directions.



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Makes 6 servings

Milk Chocolate Strawberry Shortcake with Marshmallow-Crème Fraîche Ice Cream

STEP 1: ICE CREAM

The sweet marshmallow combined with the tangy flavor of crème fraîche makes this milk chocolate strawberry shortcake with marshmallow-crème fraîche ice cream irresistible and unique.

Why use Davidson's Safest Choice® eggs in this recipe? Using Davidson's Safest Choice® Pasteurized Eggs eliminates the Salmonella risk for all your ice cream recipes!

Ice Cream Ingredients

- 1 c Heavy cream
- ⅓ c Granulated sugar
- 1 ½ c Mini marshmallows
- 3 Davidson's Safest Choice® Pasteurized Egg yolks
- ½ c Crème fraîche
- 2 tsp Vanilla extract

Ice Cream Preparation

1. Whisk together cream, sugar, and marshmallows in a medium saucepan over medium heat; whisk until sugar is dissolved and marshmallows are melted. Turn off heat and whisk in egg yolks until combined.
2. Transfer mixture to a medium to large bowl and whisk in crème fraîche and vanilla until combined.
3. Cover and refrigerate 2 hours, or overnight.
4. Place cold mixture in ice cream maker and process according to manufacturer's instructions.
5. Place ice cream in a freezer-proof container and freeze until ready to serve.

recipe continued, see next page >

Milk Chocolate Strawberry Shortcake with Marshmallow-Crème Fraîche Ice Cream (cont.)

STEP 2: SHORTCAKES

Shortcake Ingredients

- 3 c All-purpose flour
- 1 Tbsp Baking powder
- ½ tsp Baking soda
- ½ tsp Salt
- 3 Tbsp Granulated sugar
- ½ c Cold unsalted butter, cut into small pieces
- 1 Davidson's Safest Choice® Pasteurized Egg
- 1 c Buttermilk
- 2 oz Chopped milk chocolate
- 1 qt Strawberries (thinly sliced)

Shortcake Preparation

1. In a medium bowl, sift together flour, baking powder, baking soda and salt; whisk in sugar until combined. Knead in butter, using fingertips, until mealy and well incorporated.
2. In a large bowl, whisk together egg and buttermilk until combined. Add flour mixture to wet ingredients and stir until incorporated and a dough forms (don't overmix).
3. Chill dough for 30 minutes in the refrigerator.
4. Heat oven to 400°F.
5. Pat dough into a ¾-inch thick round on a clean, floured work surface. Cut out 6 biscuits using a round cookie cutter. Transfer to a cookie sheet. Brush shortcake with a little buttermilk and sprinkle with sugar, if desired.
6. Bake 25 minutes, or until golden brown. Sprinkle chocolate on top of shortcake and bake an additional 2-3 minutes, or until chocolate starts to melt. Split shortcakes in half; top with strawberries and ice cream.



Strawberry Balsamic Gelato

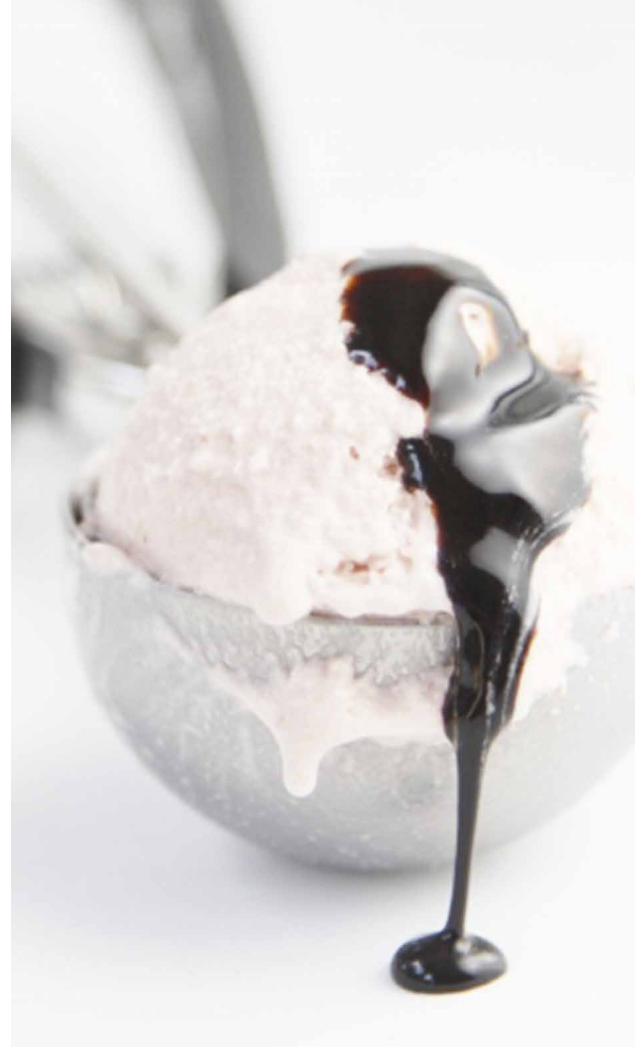
Strawberries and balsamic are a classic Italian combination which makes this gelato recipe light and refreshing.

Ingredients

- 6 Davidson's Safest Choice® Pasteurized Egg yolks
- 1 c Plus 4 additional Tbsp granulated sugar
- 1 c Heavy whipping cream
- 3 c Whole milk
- 2 c Fresh strawberries – sliced
- 2 Tbsp Balsamic cream

Preparation

1. Add egg yolks and 1 cup of sugar to bowl of stand mixer. Using the paddle attachment, mix until light and creamy.
2. While egg yolks are mixing, mix, add milk, heavy whipping cream, and 2 tablespoons sugar into a large, heavy bottom saucepan. Heat over medium heat, stirring frequently until sugar dissolves and mixture warms (but doesn't boil). Remove from heat.
3. Temper egg yolk mixture by adding some of the warm milk/cream mixture. Gradually pour egg yolk mixture into milk/cream mixture and stir well to combine. Cook over medium heat until mixture thickens/coats the back of a wooden spoon.
4. Remove from heat. Allow mixture to cool.
5. While the mixture is cooling, place strawberries, remaining 2 tablespoons sugar, and balsamic cream into your blender (or food processor) and puree.
6. Pour pureed strawberries into cream mixture. Stir to combine and transfer to refrigerator to chill completely.
7. Once chilled, place into your ice cream maker and follow manufacturer's directions for churning.





Makes 6 servings

Lemon Curd Ice Cream

STEP 1: LEMON CURD

The tangy lemon curd combines with the sweet ice cream for a delectable treat you'll enjoy anytime. For anyone watching carbohydrates, it includes erythritol (a natural sugar alcohol) as an alternative to sugar.

Why use Davidson's Safest Choice® eggs in this recipe? Enjoy raw eggs and egg yolks in this homemade ice cream recipe with confidence. No worries about Salmonella with Davidson's™!

Lemon Curd Ingredients

- 3 Davidson's Safest Choice® Pasteurized Eggs
- 3 Davidson's Safest Choice® Pasteurized Egg yolks
- ¼ c Granulated erythritol or ⅓ c sugar
- 10 Drops stevia extract (omit if using sugar)
- ¼ c Fresh lemon juice
- 1 Tbsp Freshly grated lemon zest
- 6 Tbsp Butter, cut into 6 pieces

Lemon Curd Preparation

1. Whisk eggs, egg yolks, and erythritol (or sugar) in a medium bowl to combine. Stir in stevia (if using erythritol), lemon juice, and lemon zest. Set bowl over saucepan of barely simmering water, making sure not to allow the bowl to touch the water.
2. Whisk constantly until mixture thickens, about 7 to 10 minutes. It will thicken up very quickly all of a sudden so watch carefully!
3. Remove from heat and add butter. Let stand 1 minute and then whisk until blended and smooth. Press plastic wrap directly onto surface of curd, covering completely. Chill completely in refrigerator, at least 3 hours.

recipe continued, see next page >

Lemon Curd Ice Cream (cont.)

STEP 2: ICE CREAM

Ice Cream Ingredients

1 $\frac{3}{4}$ c Whipping cream, chilled

$\frac{1}{4}$ c Erythritol or powdered sugar

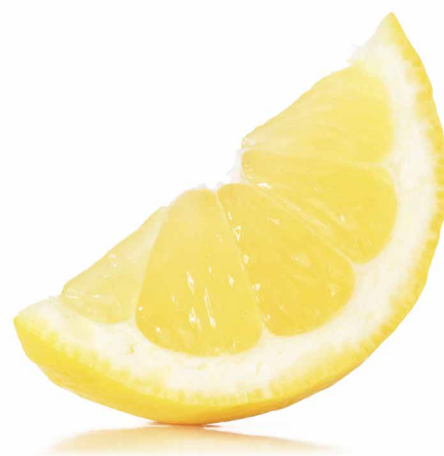
Full recipe lemon curd (about 1 $\frac{3}{4}$ c), chilled

Ice Cream Preparation

1. In a large bowl, whisk together whipping cream, powdered erythritol (or sugar), and lemon curd until well combined.
2. Pour mixture into canister of ice cream maker and churn according to manufacturer's directions.
3. Transfer ice cream to an airtight container and press plastic wrap flush to the surface to prevent freezer burn. Chill 1 hour.

Notes

Any leftover ice cream will freeze quite hard, but will soften nicely again if left at room temperature for 15 to 20 minutes.



Makes ½ gallon

Salted Butterscotch No Churn Ice Cream

This salted butterscotch no churn ice cream recipe has a unique and tantalizing combination of flavors. The salted butterscotch is enhanced by fresh berries!

Ingredients

2 Davidson's Safest Choice® Egg yolks

1 ½ c Whole milk

2 Tbsp Brown sugar

2 ⅔ c Butterscotch baking chips

1 Tbsp Vanilla extract, divided

¼ c Chopped pecans

3 c Heavy whipping cream

6 Tbsp Powdered sugar

¼ c Raspberry preserves

½ c Fresh raspberries

Sea salt as garnish

Preparation

1. Stir together egg yolks, milk, and brown sugar in a medium saucepan over medium heat. Cook 6-8 minutes, stirring constantly, until mixture reaches 170°F. Add butterscotch chips and ½ tablespoon vanilla. Continue to cook, stirring often, just until pieces are melted. Remove from heat, transfer to a bowl, and store covered in fridge until chilled.
2. Toast pecans while mixture is cooling and set aside.
3. In a large bowl, beat heavy whipping cream on high speed until soft peaks form, about 5 minutes. Stir in powdered sugar and remaining vanilla, continue to beat until thick peaks form. Whisk in cooled butterscotch mixture and pecans until smooth. Pour into a freezer safe container. Drop in raspberry preserves and swirl with a knife to mix in. Cover and freeze at least 6 hours to set. Garnish with fresh raspberries and desired amount of sea salt granules when serving.



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Homemade Cherry Vanilla Ice Cream

This no-cook homemade cherry vanilla ice cream is an easy treat you can make at home.

Ingredients

- 6 Davidson's Safest Choice® Pasteurized Eggs
- 2 c Sugar plus ½ c sugar (divided)
- 1 can Sweetened condensed milk
- 2 Tbsp Vanilla
- 6 c Heavy cream
- 12 to 16 oz Fresh or frozen pitted cherries.

Ice Cream Preparation

1. In a large mixing bowl, beat the eggs together for a minute or two, add 2 cups sugar and continue mixing for another 2 minutes until eggs and sugar are completely combined.
2. Add vanilla and milk, keep blending until all ingredients are completely combined.
3. Add milk/egg/sugar mixture to your ice cream machine and follow manufacturer's directions.

Cherries Preparation

1. Add ¾ of the cherries and ½ cup sugar to a small saucepan and heat over medium heat until cherries soften—about 8 to 10 minutes.
2. Transfer cherries to a blender or food processor and process until smooth.
3. Strain cherry “juice” through a strainer to remove any solids.
4. Put in the freezer for a few minutes to cool.
5. Dice the leftover cherries and put in the freezer.
6. Once the ice cream is nearing completion, open the lid and spoon the cherry syrup and diced cherries into the ice cream. Use a long spatula to distribute some to the bottom.
7. Turn the ice cream machine back on and let it complete the cycle.
8. When the cycle is complete, put the ice cream container into the freezer until the ice cream freezes to the desired consistency.

Makes 12 servings

No-Cook Cookies & Cream Ice Cream

You'll love this velvety no-cook cookies and cream ice cream recipe—you don't even need an ice cream maker.

Ingredients

- 1 ½ c Heavy cream
- 3 Davidson's Safest Choice® Pasteurized Eggs, separated
- ¾ c Sugar, divided use
- 2 tsp Pure vanilla extract, divided use
- ¼ tsp Coarse salt
- 2 c Crushed chocolate cream sandwich cookies

Preparation

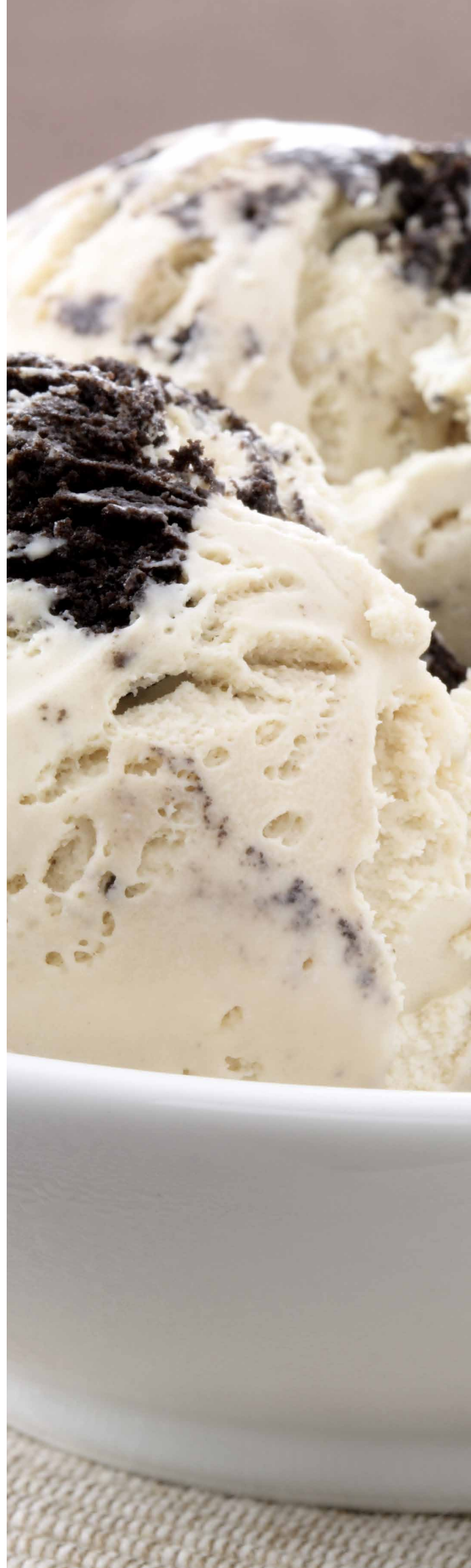
1. With an electric mixer, whip cream until firm. Cover and refrigerate until needed.
2. Use mixer to combine egg yolks, half the sugar, one teaspoon of vanilla, and coarse salt. Mix on high for about 10 minutes until mixture is smooth, shiny, and doubled in volume. Cover and refrigerate until ready to use.
3. Beat egg whites, one teaspoon vanilla, and remaining sugar with mixer on high until stiff.
4. Fold whipped cream into egg mixture then fold in whipped egg whites.
5. Add crushed cookie pieces and very gently fold until combined.
6. Spoon mixture into loaf pan, smooth top, and cover with plastic wrap.
7. For best results freeze overnight; at least 6-8 hours.

Notes

This recipe fits into one 9x5 loaf pan, but any freezer-safe container will do. Store covered and in the freezer. Use within one week.



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Makes 8 servings

Strawberry Blondie Ice Cream

STEP 1: BLONDIE

This strawberry blondie ice cream is sure to satisfy the most discriminating appetite with delectable bits of blondie mixed into the strawberry ice cream!

Blondie Ingredients

- 2 Tbsp Unsalted butter
- ¼ c Granulated sugar
- 3 Tbsp Brown sugar
- 2 Davidson's Safest Choice® Pasteurized Egg yolks
- ½ tsp Baking soda
- ¼ tsp Salt
- ½ tsp Vanilla extract
- ¾ c All purpose flour

Blondie Preparation

1. Heat oven to 350°F. Coat a 9-inch cake pan with cooking spray. Melt butter in a small saucepan over medium heat; cook 2-3 minutes, whisking frequently, until butter foams and starts to turn golden brown.
2. Combine browned butter, granulated sugar and brown sugar in a large mixing bowl, using a mixer on medium speed. Beat 1 minute, or until well combined. Beat in 2 egg yolks, baking soda, salt, and ½ teaspoon vanilla until combined—about 1 minute. Reduce mixer speed to low and beat in flour until just combined.
3. Spread batter into cake pan. Bake 5-8 minutes, or until desired texture is achieved; crumble blondie when cool enough to handle. The longer you bake, the crispier the blondie will be. You can also skip the baking process and use the raw blondie batter.

recipe continued, see next page >

Strawberry Blondie Ice Cream (cont.)

STEP 2: ICE CREAM

Ice Cream Ingredients

3 Davidson's Safest Choice® Pasteurized Egg yolks

1 c Milk

2 c Heavy cream

1 c Granulated sugar

2 tsp Vanilla extract

1 ½ qt Fresh strawberries, stemmed, pureed

Ice Cream Preparation

1. Whisk together 3 egg yolks and milk in a large bowl until well combined.
2. In a medium saucepan over medium heat, whisk together cream and sugar; bring to a simmer, whisking frequently. Slowly whisk half of hot cream into yolks until combined. Whisk egg yolk mixture back into saucepan with remaining cream. Cook mixture, about 3-5 minutes, until hot, and custard coats the back of a spoon.
3. Strain custard into a large bowl. Whisk in remaining 2 teaspoons vanilla and pureed strawberries until well combined. Lightly cover and chill custard overnight, or until cold.
4. Place custard in ice cream maker and process according to manufacturer's instructions. Add blondie pieces (or batter) in the last five minutes of processing. Place ice cream in a freezer-proof container and freeze until ready for serving.





Makes 8 servings

Caramel Swirl Ice Cream

It's as delicious as it sounds!

Why use Davidson's Safest Choice® eggs in this recipe? Imagine... homemade ice cream without the worries of Salmonella from raw eggs. That's Davidson's™!

Ingredients

2 c Heavy cream

½ c Sugar

2 Davidson's Safest Choice® Pasteurized Eggs

1 tsp Vanilla extract

½ c Caramel ice cream topping, divided

Preparation

1. In a large bowl, whisk together the cream, sugar, eggs, and vanilla until sugar dissolves. Stir in ¼ cup caramel topping. Pour into canister of ice cream maker. Freeze according to manufacturer's directions.
2. At end of churning, drizzle in remaining caramel topping. Transfer to freezer-safe container; cover and freeze until firm, as desired.



Almond Gelato

This almond gelato recipe from Chef Giuliano Hazan is rich and creamy. It's made with whole milk, which allows the intense flavor of the gelato to come through.

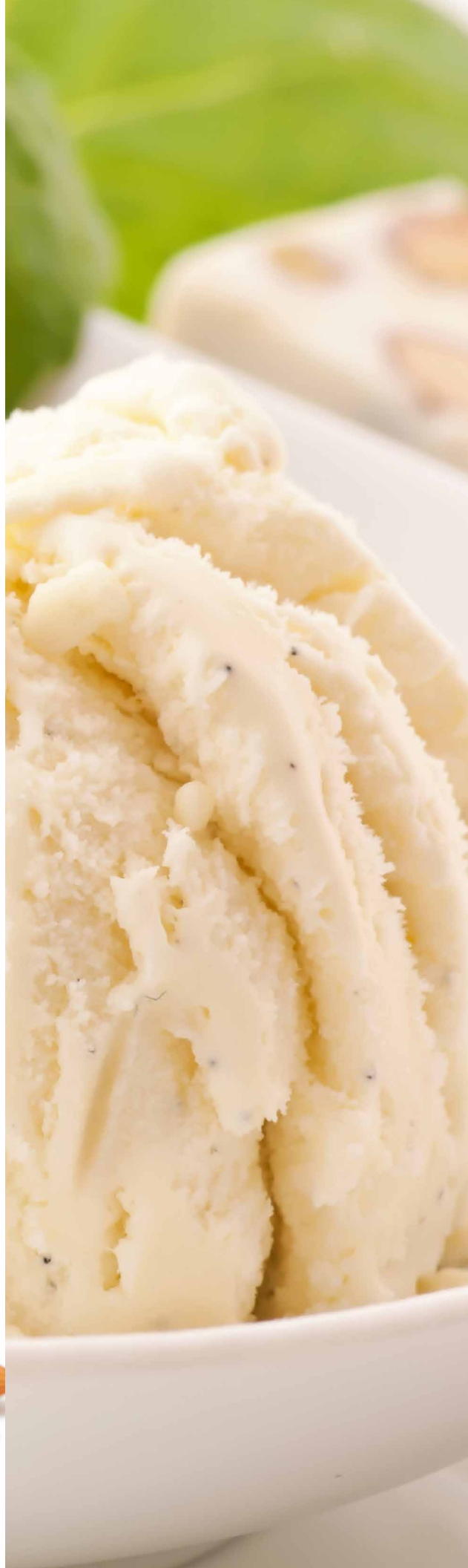
Why use Davidson's Safest Choice® eggs in this recipe? Davidson's™ naturally pasteurized eggs are the worry-free choice for homemade ice cream recipes like this one.

Ingredients

- 2 c Whole milk
- 4 Davidson's Safest Choice® Pasteurized Egg yolks
- ½ c Granulated sugar
- 1 tsp Vanilla extract
- 4 oz Blanched almonds
- 1 Tbsp Vegetable oil

Preparation

1. Pour milk into a saucepan and place over medium-low heat. Heat just until steam is released when stirred—do not let it come to a boil.
2. While milk is heating, place egg yolks and sugar in the bowl of an electric mixer and whip until creamy and pale yellow.
3. When milk is ready, transfer it to a pitcher with a spout. With mixer on low speed, slowly add milk to whipped eggs and sugar. Add vanilla and mix again.
4. Place almonds into a food processor and run until very, very fine. Add vegetable oil and run the processor again until a paste is formed. Add almond paste to egg and milk mixture and run the mixer until smooth.
5. Transfer the mixture back into the saucepan and place over low heat. Cook for two minutes stirring regularly with a whisk. Transfer to a bowl and allow the mixture to cool completely. Pour into an ice cream maker and freeze following the manufacturer's directions.



Makes 8 servings

Drunken Cherry Ice Cream

This drunken cherry ice cream with the delicious blend of cherries and Grand Marnier is certain to become one of your most loved recipes!

Ingredients

- 1 lb Cherries, pitted
- $\frac{1}{2}$ c + 2 Tbsp Grand Marnier, divided
- $\frac{1}{3}$ c + 2 Tbsp Granulated sugar, divided
- 1 c Heavy cream
- 1 c Half and half
- $\frac{1}{2}$ Tbsp Pure vanilla extract
- 6 Davidson's Safest Choice® Pasteurized Egg yolks



Preparation

1. Place the cherries in a medium-sized bowl. Add $\frac{1}{2}$ cup Grand Marnier and 2 tablespoons sugar. Stir well, cover, and refrigerate for a minimum of 30 minutes. Stir periodically so the liquid coats the cherries.
2. Pour the cherries and all liquid from the bowl into a large skillet over medium-low heat. Stirring frequently, cook the cherries down until they're very soft and the liquid has reduced and thickened substantially, approximately 15 minutes. Allow the cherries to cool briefly and then puree in a blender until smooth. For some texture in the ice cream, don't puree the cherries completely.
3. Heat the heavy cream, half and half, and vanilla in a medium saucepan over medium-high heat. In a small bowl, vigorously whisk together the egg yolks and $\frac{1}{3}$ cup sugar. When the cream begins to simmer, turn the heat to low and ladle about half of it into the egg mixture while whisking. Pour the contents of the bowl back into the saucepan, using a spatula to get everything out of the bowl. Over low heat, stir the custard with a heatproof spatula (or wooden spoon) until it thickens up a bit and coats the back of spatula.
4. Allow the ice cream base to cool for several minutes, stirring periodically to prevent a skin from forming. Take a small taste and if you feel that it needs more Grand Marnier flavor, stir in 1-2 more tablespoons of the liquor. Pour the base into a bowl and cover with plastic wrap, pushing the plastic directly against the liquid. Chill for a minimum of 6 hours, preferably overnight.
5. Prepare ice cream in an ice cream maker according to manufacturer's instructions.





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