

Pistachio

Ingredients

- 200g/7oz shelled pistachios, ideally Iranian
- 400g/14oz golden caster sugar
- 3 large free-range eggs
- 500ml/18fl oz whole milk
- 300ml/10fl oz double cream
- ½ vanilla pod, split

Instructions

1. Put the pistachios, sugar, eggs and milk in a food processor. Whizz until the nuts are broken into small pieces.
2. Tip the mixture into a saucepan, drop in the vanilla pod and cook over a low heat until thick. Leave to cool. Stir in the cream, then pick out the vanilla pod.
3. Transfer to an ice cream machine to churn until frozen.