

Strawberry

Ingredients

- 1 pound strawberries
- 2 cups heavy cream
- 1 cup whole milk
- 2/3 cup sugar

Instructions

1. Wash and trim the strawberries, then cut into 1/4-inch slices. Place half of the sliced strawberries in a food processor or blender and puree. Set aside both sliced and pureed strawberries.
2. Combine cream, milk, and sugar in a medium saucepan over medium heat and cook, stirring, until the sugar is completely dissolved. Remove from heat and pour mixture into a large bowl. Add the strawberry puree and mix well. Cover with plastic wrap and chill in the refrigerator until completely cool.
3. While the cream mixture is chilling, dice the remaining sliced strawberries into smaller pieces to mix into the ice cream. Pour the cooled cream mixture into an ice cream maker and process according to the manufacturer's instructions. Towards the end of the process, stir in the diced strawberries. Transfer the ice cream to an airtight container and freeze for at least 2 more hours before serving.