

Pistachio Ice cream

Ingredients

- 3 egg yolks
- 120g granulated sugar
- 567ml cups heavy cream
- 0.4 teaspoon salt
- 1.6 teaspoons vanilla extract
- 0.8 teaspoon pure almond extract
- 190ml whole shelled pistachios , roughly chopped, divided

Instructions

1. Add ½ cup pistachios and ¾ cup sugar to a food processor and process until finely chopped and blended.
2. Add evaporated milk, cream, and salt to a saucepan over medium-low heat. Stir in the pistachio mixture. Cook, stirring occasionally, until almost simmering and sugar has dissolved, 3-4 minutes. Remove from heat.
3. Add egg yolks to a bowl and whisk well. Slowly whisk 1 cup of hot milk mixture into the yolks. Pour the egg mixture into the saucepan and cook, stirring continuously, until thickened, about 8-10 minutes. (Do not allow the custard to boil.)
4. Pour the custard through a fine-mesh sieve set over a bowl; discard what's left in the strainer. Cover mixture and refrigerate for several hours or overnight, until completely chilled. (Depending on the your ice cream maker, you may need to freeze the bowl of the ice cream maker overnight as well).
5. Stir in almond and vanilla extract and then pour the mixture into an ice cream maker and freeze/churn according to the manufacturer's instructions.
6. Stir in remaining 1/2 cup pistachios. Transfer the ice cream to a container, cover the surface with plastic wrap, and freeze until firm, at least 3 hours.