

CALIFORNIA CREAMSICLE

08/22/2019

Great Components.
Better Apart (or not all 3)

A-

Go by weight, if possible

Vanilla Ice Cream

- 1 1/2 cups [360] heavy cream
- 3/4 cup [180 ml] whole milk
- 1/2 cup [100 g] sugar
- 1 vanilla bean, halved lengthwise
- 4 large egg yolks
- 1 large egg

~ 165g

A-
could be better
great flavors

Scotty's
in 2 packs

SARAH: When I was in college in Austin, I was addicted to the snow cones from a hut near my dorm. You could get thick cream drizzled on the sweet ice—a perfect play of smooth and bright flavors. You'll fulfill the same craving with a Hawaiian shave ice or a gelato on the New Jersey boardwalk. We always have a take on the menu, and this particular version plays on an American classic: the creamsicle.

It's a lot of juicing. Pure pressed juice may be a good alternative

Mandarin Ice

- 5 lb [2.25 kg] mandarin oranges, halved
- 1 Tbsp [15 ml] fresh lemon juice
- 2 tsp [10 g] sugar
- 1/4 tsp salt

Scotty's

C
too cold!

CHEF'S NOTE: You will have leftover sugarcomb here, which makes a nice sweet treat. Use any variety of mandarin orange you like, and skip the Douglas fir powder if you prefer.

Sugarcomb

- 1 1/2 cups [300 g] sugar
- 1/4 cup [80 g] corn syrup
- 1/4 cup [60 ml] water
- 1 Tbsp [8 g] baking soda, sifted
- 1 to 2 tsp Douglas fir powder (see page 12; optional), for tossing with sugarcomb
- Torn fresh mint leaves, for garnish

A
Hokey Pokey!

— omitted

- To make the vanilla ice cream:** In a large saucepan, whisk together the cream, milk, and 1/4 cup [50 g] of the sugar. Use the back of a knife to scrape the seeds from the vanilla bean halves. Add both the seeds and the pods to the cream mixture. Cook the mixture over medium heat until the sugar is dissolved, the mixture is steaming, and it reaches about 150°F [65°C].
- While the cream mixture is heating, whisk the egg yolks, egg, and remaining 1/4 cup [50 g] sugar together in a medium heat-safe bowl.
- In a separate large bowl, prepare an ice bath. Place a medium bowl in the ice bath and set a fine-mesh strainer over the bowl.
- When the cream mixture is hot, gradually whisk about a quarter of the mixture into the eggs, being careful not to curdle the eggs. While whisking the cream mixture, slowly pour the hot eggs back into the pot. Return the pot to medium heat, and continue to cook, stirring constantly with a rubber spatula, until the mixture coats the back of a spoon and reaches 185°F [85°C], about 5 minutes.
- Immediately pour the custard through the strainer into the medium bowl. Let the

almost finished



cook maybe
30-40 min.

strained custard cool to room temperature.
Transfer to a storage container and refrigerate for at least 8 hours.

6 The next day, freeze the custard in an ice cream maker according to the manufacturer's instructions. Transfer the ice cream to a 4-cup [960-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.

1 **To make the mandarin ice:** Place a 9-by-13-in [23-by-33-cm] baking dish in the freezer.

2 Use a citrus juicer or reamer to juice the mandarins. Strain the juice through a fine-mesh strainer into a large bowl. You should have about 3 cups [720 ml]. Whisk in the lemon juice, sugar, and salt until the sugar is dissolved. Pour the juice mixture into the cold baking dish, cover with plastic wrap, and freeze until solid, about 3 hours.

3 Using a fork, scrape the frozen juice to form small, fluffy flakes. Cover with plastic wrap and freeze until ready to serve, or for up to 1 week.

↳ Keep in the baking dish

1 **To make the sugarcomb:** Line a rimmed baking sheet with a silicone baking mat or parchment paper.

2 In a large saucepan, combine the sugar, corn syrup, and water. Bring to a simmer over medium-high heat and continue to cook, lightly swirling the pan, until the mixture reaches 300°F [150°C], 7 to 10 minutes. Remove the saucepan from the heat and immediately whisk in the baking soda. The mixture will bubble and puff dramatically. Be prepared. 😊

3 Immediately pour the mixture onto the prepared baking sheet. Resist the urge to smooth the mixture out flat. Spreading the candy will cause it to deflate, so let it spread as much as it will on its own. Let the candy cool to room temperature.

4 Chop the cooled sugarcomb into small pieces. Transfer to a medium bowl and toss with the Douglas fir powder, if using.

To serve, place one scoop of the ice cream in the center of eight chilled serving bowls. Generously top with the mandarin ice. Scatter the sugarcomb on top and garnish with the mint. Serve immediately.

Serves about 8

Let it go
more like
5 or overnight
SOLID

hard
work!
Be Prepared