

French Chestnut Ice-cream

Chestnut ice-cream has an indulgent sweet nutty flavour...something you must try!

Ingredients

Chestnut Puree

300g chestnuts (boiled and peeled)

600ml milk (full cream)

Ice-cream

Chestnut puree

Half a vanilla bean

250ml cream

160g caster sugar

6 egg yolks

To make the chestnut puree, simmer the peeled chestnuts in milk for about 30 minutes, until tender. Scoop out the chestnuts, reserve the milk. Puree the chestnuts. Allow the puree to cool.

Measure the reserved milk to 500ml, add more milk if required.

Halve the vanilla bean and scrape out the seeds. Place the vanilla bean pod, seeds, cream, sugar and puree in a heavy based saucepan, simmer whisking until puree is combined and the sugar has dissolved.

Remove from heat, cover, stand for 20 minutes.

Whisk the egg yolks, add chestnut mixture in a slow, steady stream, whisking constantly.

Pour back into the saucepan, cook over low heat, stirring constantly with a wooden spoon until the mixture coats the back of the spoon.

Pour thru a sieve into a metal bowl, discarding the vanilla pod. Cool mixture using an ice bath, this should take about 15 to 20 minutes.

Place in ice-cream maker.

Serves 8