

## Strawberry Ice Cream

450 grms Strawberries  
200 grms Caster Sugar  
500 mls Double Cream  
4 Egg yolks



Place the Strawberries and half the sugar into a pan. Add about a tablespoon of water, put the pan on a medium heat and bring to a gentle simmer for about 15 minutes, stirring from time to time. When the berries have given up their juice, strain into a bowl, return to the pan and reduce until you have about 100mls of strawberry syrup. Set aside and allow to cool. Discard the strawberry pulp.

Put the egg yolks and the other half of the sugar into a mixing bowl and whisk with an electric mixer until the sugar is dissolved and the yolks become thick, pale and smooth. Put the cream into a pan and heat through until it just begins to bubble. Pour the cream slowly into the egg mixture, whisking all the time. Return the custard to the pan and heat gently, stirring continuously, until the custard is thick enough to coat the back of a spoon. Allow to cool, stirring from time to time to prevent a skin forming.

Pour the custard into an ice cream churner and churn until it begins to thicken. Pour in the strawberry syrup and churn for a further 10 minutes. Scoop the ice cream into a container and place in the freezer to finish. Serve with just picked strawberries in huge portions.