

Razzleberry Swirl Ice Cream

Poetry & Pies

prep time: 25-30 minutes

chill time: 1 hour

churn time: 30 minutes*

freeze time: 4-8 hours

total time: 10 hours

servings: about 12 (½ cup servings)



Ingredients

- 3 large egg yolks, room temperature
- ⅔ cup (133g) granulated sugar
- 1 cup (240g) whole milk
- 1 tablespoon (13g) pure vanilla extract
- pinch sea salt
- 2 cups (480g) heavy whipping cream, cold
- one batch of [razzleberry compote](#)
- ice cream maker, prepped per directions (optional—see no-churn option at the bottom)*

Instructions

1. Follow your ice cream maker's directions to prepare it for use, which could include placing the bowl in the freezer for up to 24 hours*.
2. Make the razzleberry compote ahead to help split up your work. Alternately, you could make it while the custard cools (step 7), but you'll need to ensure the compote is fully chilled before swirling it into the ice cream.
3. Whisk the egg yolks and sugar in a medium mixing bowl. Whisk until pale frothy, 2-3 minutes. At first it may seem thick and clumpy, but keep going until the sugar melts and it becomes pale and frothy. Set aside.

4. Combine the whole milk, vanilla, and pinch sea salt in a medium saucepan over medium heat, stirring frequently, until it begins to steam and small bubbles begin to form along the edge of the pan.
5. Temper the milk into the eggs by very, very slowly streaming the milk into the eggs while whisking the eggs very quickly. Be sure to whisk constantly and quickly as you do this to avoid scrambling the eggs.
6. Once all of the milk has been added to the eggs, scrape the mixture back into the saucepan and cook, stirring constantly with a rubber spatula (be sure to get to the edges and corners), until the mixture has thickened enough to coat the back of a spoon. It should feel thicker as you stir, as well.
7. Pour into a medium bowl (the bowl the eggs were in works just fine). If the eggs have scrambled, pour the whole mixture through a large fine mesh sieve set over your bowl to remove the egg bits. Cover well and refrigerate until cool, about 1 hour.
8. Once the custard is cooled, combine with the heavy cream and mix well. Follow your manufacturer's directions to churn the ice cream. Don't overmix.
9. Once the ice cream is finished, layer $\frac{1}{3}$ of it into a [9x5 loaf pan](#) or an [ice cream container](#). Drop dollops of razzleberry compote onto the ice cream, swirling it a couple times with a knife. Repeat, layering ice cream and compote two more times, ending with the compote on top.
10. Freeze for at least 4 hours, ideally overnight. You may need to let it sit on the counter for 5 minutes before scooping.

Enjoy!

Store leftovers in an airtight container. Ice cream should last at least 1-2 months, but this can vary depending on your freezer and how well-sealed it is.

**If you do not have an ice cream maker, you can make this a no-churn ice cream. Follow the directions up to step 7. When the custard is cooled, place the heavy whipping cream in the bowl of a stand mixer fitted with the whisk attachment (or use a large mixing bowl and a*

handheld mixer). Beat on medium until frothy then increase speed to high until stiff peaks **just** begin to form (the mixture will start to turn matte in appearance—watch carefully and stop your mixer when this just begins to happen). Fold $\frac{1}{3}$ of the whipped cream into the custard until fully combined, then continue with the next $\frac{1}{3}$ of the whipped cream, followed by the final $\frac{1}{3}$ until all whipped cream is mixed in. Layer ice cream as directed in step 9 and freeze at least 4 hours.