



## *Cheesecake Ice Cream*

*Makes Approximately 1 Quart*

*It may be the middle of winter, but this recipe is one that is sure to please. The taste of the cheese is subtle so you get to enjoy a classic custard ice-cream with a hint of everyone's favorite dessert – cheesecake. The optional crumb topping is fun for the whole family.*

### ***Ingredients:***

3/4 cup milk (use whole milk)  
1/2 cup sugar  
4 ounces cream cheese, softened  
1/2 cup Danish Fontina cheese, shredded  
1/2 teaspoon pure vanilla extract  
1 egg  
1 tablespoon fresh lemon juice  
1 1/2 cups heavy cream

### ***Optional crumb topping:***

3/4 cup crushed vanilla wafers  
1 tablespoon butter, melted and cooled  
1 teaspoon pure vanilla extract

### ***Preparation:***

Place a medium-size, heavy saucepan over medium heat. Add the milk and bring to a boil to scald it. Remove from heat. While the milk is heating, combine the sugar, cheeses, vanilla and egg in a large mixing bowl and whisk vigorously (note: a stand mixer fitted with the whisk attachment works well here, but is not necessary).

Slowly add the hot milk while continuously whisking. Add just a small amount to start to temper the cheese and egg mixture. Once the milk is fully combined, pour the mixture back into the saucepan and cook over medium-low heat stirring constantly until the cheeses are completely melted and mixture begins to thicken. This can take up 20 minutes, but it is essential that the cheeses melt. The mixture is ready when it lightly coats the back of a spoon (when you run your finger down the spoon the track will remain). Pour the custard through a fine mesh sieve into a non-reactive bowl. Cover the surface of the custard mixture with a round of waxed paper or cling film and place in the refrigerator to cool, about 2 to 3 hours.

After the custard is cold, lightly whip the heavy cream (use a stand mixer with whisk attachment or hand held mixer) until limp peaks begin to appear. Remove the waxed paper cover from the custard add the lemon juice and the lightly whipped cream mixing until combined.

Freeze the mixture in an ice cream maker according to the manufacturer's instructions. Transfer ice cream to an airtight container and place in the freezer to harden, about 2 hours. The ice cream will become rock hard.

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Remove from the freezer at least 20 minutes before serving. Or, place it in the refrigerator about 1 hour before you intend to serve it to “cure.”

**To Serve:**

*Prepare optional crumb topping:*

In the bowl of a food processor fitted with a metal blade, place the crushed vanilla wafers, the butter and vanilla. Process until the cookie is fine crumbs, and the butter and vanilla have been incorporated.

Place scoops of ice cream in a bowl. Sprinkle crumb topping (if using) on top of the ice cream, or around the bowl as a garnish. Serve immediately.

**Chef's Note:**

*For a more refined appearance, double the recipe for the crumb topping, but use the cookie crumbs as a base for the scoop of ice cream. Use a biscuit cutter as a form, and place in the middle of a dessert plate. Carefully pour some of the crumb mixture into the form and tamp it down to form a base. Repeat for each serving. Cover the plate with plastic wrap and chill the mixture to firm it up. When ready to serve, remove the wrap, and carefully place the scoop of ice cream on top of the cookie crumb base. Garnish with fresh fruit. Serve immediately.*

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