



Peach Ice Cream

1 lb. (500 g) peaches, pitted and chopped
3/4 cup (6 oz./185 g) sugar
1/2 tsp. citric acid
1 1/4 cups (10 fl. oz./310 ml) heavy cream
6 egg yolks
1 tsp. vanilla extract

In a large bowl, combine the peaches, 1/2 cup (4 oz./125 g) of the sugar and the citric acid. Stir and mash the peaches gently with the back of a spoon.

In a heavy saucepan over medium heat, bring the cream to a gentle boil. Whisk together the egg yolks and the remaining 1/4 cup (2 oz./60 g) sugar until blended. Remove the cream from the heat and gradually whisk it into the egg mixture. Return the mixture to the pan and stir constantly over low heat until the custard thickens enough to coat the back of the spoon, about 8 minutes. Do not boil. Strain the custard through a fine-mesh sieve into a bowl and let cool until just warm.

Whisk the custard into the peach mixture, then stir in the vanilla. Transfer the custard to an ice cream maker and freeze according to the manufacturer's directions. Serve right immediately, or store in an airtight container in the freezer for up to 2 weeks.

Makes about 1 quart (1 l).

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