



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Strawberry Daiquiri Ice Cream (adapted from David Lebovitz's Raspberry Ice Cream recipe in *The Perfect Scoop*)

Makes about 1 quart

1 cup (7 ounces) sugar, separated
Zest from 2 limes
1½ cups half-and-half
Pinch salt
1½ cups heavy cream
4 large egg yolks
1½ cups (6 ounces) strawberry puree
¼ cup lime juice (from 2 limes)
2 tablespoons rum

1. In a medium saucepan, rub the lime zest into ½ cup (3.5 ounces) of the sugar until fragrant. Add the half-and-half and salt; heat the mixture over medium-high heat until it simmers. Meanwhile, pour the cream into a large bowl; set a fine-mesh strainer over the bowl.
2. In a separate medium bowl, beat the egg yolks with the remaining ½ cup (3.5 ounces) sugar. When the half-and-half simmers, very slowly pour it into the beaten egg yolks, whisking constantly. Pour the mixture back into the pot and bring just to a simmer over medium heat, still whisking constantly. Pour through the strainer into the bowl with the cream; stir to combine. Mix in the strawberry puree, lime juice, and rum. Chill until cold, at least 4 hours or up to overnight.
3. Freeze the ice cream custard in your ice cream maker according to the manufacturer's instructions. Once frozen to the consistency of soft serve ice cream, transfer the ice cream to a chilled bowl and freeze until firm.