

LEMON BUTTERMILK ICE CREAM
On
Fresh Berry Cobbler

Whipping cream	2 cups
Egg yolks	12 large
Lemon juice	1/3 cup fresh
Lemon essence	Rind from 1 lemon
Sugar	1 ½ cups
Buttermilk	2 cups

Bring whipping cream to simmer in a heavy saucepan.

Whisk egg yolks, sugar, lemon essence and lemon juice in a medium bowl to blend.

Gradually whisk hot cream into egg yolk mixture.

Return mixture to saucepan and stir over medium heat until custard thickens slightly, about 6 minutes (DO NOT BOIL).

Pour into a bowl and stir in the buttermilk.

Pour entire mixture into the metal ice cream machine canister.

Refrigerate until custard is cold (about 2 hours).

Process custard in ice cream maker according to manufacturer's instructions.

Can be prepared up to 5 days ahead. Freeze in covered container.