BASCO
GOURMET SPAIN TO YOUR DOOR

Turron Ice Cream with PX Raisins



PREP TIME
5 MINS

COOK TIME
35 MINS

TOTAL TIME
40 MINS

SERVES 4 PEOPLE

EASY

Ingredients

150g soft turron, broken into small pieces
300ml fresh whole milk
300ml double cream
250g caster sugar
6 egg yolks
200ml Pedro Ximenez sherry
50g raisins

Method

Start by heating the milk and cream on a gentle heat, simmer gently for 5 minutes. Add the turron and whisk vigorously until fully blended. Remove from the heat and cover with cling film. Allow the mix to infuse for 10 minutes.

In a large bowl, whisk the egg yolks and caster sugar until pale and thick.

Return the turron cream to the heat, bring to the boil, remove from the heat and pour into the egg mixture and mix well.

Return the mix to the pan and with a wooden spoon stir constantly on a gentle heat without allowing the mixture to boil until you get a thick custard. It should have the consistency of single cream. It takes about 5 minutes.

Allow the mixture to cool down, mix well and pour into the ice cream maker churning the mix for around 20 minutes or following the guidelines of your ice cream maker. Store in the freezer until you are ready to serve.

To make the PX raisins, bring the sherry to the boil and reduce by half, add the raisins and allow the mi to cool down before you serve the syrup over the ice cream.