



# JACKSON

ESTATE

## STRAWBERRY & BASIL ICE-CREAM

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*Makes three litres*

Wine Paring: Jackson Estate Homestead Dry Riesling

*Ingredients:*

3 cups strawberries, hulled and quartered

2 Tbsp lemon juice

2 Tbsp lime juice

1 + 1/2 cup castor sugar

Handful basil leaves

1/2 tsp ground black pepper

1 + 1/2 cup milk

2 cups thickened cream

300ml runny cream

1 vanilla bean split and seeds scraped out



*Method:*

Place strawberries in bowl with the lemon and lime juices and 1/2 cup sugar. Mix well and place in fridge for 2 hours covered with glad wrap.

Place half macerated strawberries in a food processor, along with the basil and pepper. Whizz for a few minutes to form juicy pulp. Then set aside. Crush the remaining macerated strawberries with potato masher and set aside.

With electric mixer whisk milk and remaining sugar approx 2 minutes until sugar dissolved. Add creams, strawberry and basil puree and vanilla seeds. Keep beating until firm. Add mashed strawberries and freeze stirring occasionally.

Takes 6-8 hours from go to table.

