

Goat Cheese Ice Cream with Fig Jam



Makes 1 quart

- 2 cups heavy cream
- 1 cup milk
- 1/3 cup honey
- 1/4 teaspoon salt
- 4 egg yolks
- 1/2 cup (4 ounces) fresh goat cheese
- 1/2 cup Just Jan's Fig Spread

1. Heat cream, milk, honey, and salt in a saucepan until just simmering. Meanwhile, in a light bowl, lightly whisk the egg yolks. Once milk mixture is simmering, slowly pour it into the yolks, while whisking constantly.
2. Add the egg and cream mixture back into the saucepan and cook on low heat, stirring constantly, until the mixture thickens and coats the back of a wooden spoon, about 5 to 7 minutes. Remove from the heat.
3. Crumble the goat cheese into a large bowl. Strain the warm custard through a fine mesh strainer onto the goat cheese and whisk until fully incorporated and smooth.
4. Cover and cool in the fridge until thoroughly chilled, at least 2 hours or overnight.
5. Freeze the mixture in an ice cream maker. Once it is frozen, transfer dollops of ice cream into a one-quart container, adding tablespoons of fig jam as you go so that ice cream and jam are layered together. Run a butter knife through the mixture in a swirling motion two to three times to gently swirl the ice cream and jam.
6. Seal the container and let the ice cream set in the freezer for at least 4 hours before serving. The ice cream will keep for a week in the freezer.