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Sherry Raisin Ice Cream

A new sherry twist on rum-raisin ice cream

1/2 cup dark raisins, firmly packed

1/3 cup sherry

1-1/2 cups heavy cream

3/4 cup whole milk or unsweetened almond milk

4 egg yolks

6 Tablespoons granulated sugar

Garnish: Caramel topping, shaved milk chocolate; chopped or halved pecans as desired

Combine raisins and sherry in a small nonreactive bowl; cover; allow raisins to set at room temperature for 2 hours to plump.

Fill large bowl halfway with ice water; nestle medium bowl in ice bath.

In large pot, bring cream and milk to a simmer over medium heat. Meanwhile, in mixing bowl, whisk egg yolks and sugar until pale in color; while whisking, slowly add 1 cup of the hot cream mixture. When blended, return the entire mixture to the saucepan; cook over medium low heat; stirring constantly until custard thickens and coats back of a spoon, about 15 minutes.

Strain custard into medium bowl; set back in ice bath; let cool completely, stir occasionally. Remove from ice bath; add raisins and sherry. Cover; refrigerate until cold, about 2 hours or overnight.

Transfer custard to ice cream maker; process according to the manufacturer's instructions. Transfer ice cream to covered container; put in freezer until firm.

To Serve as an Ice Cream Dessert: Scoop ice cream into individual bowls; top each serving with a drizzle of caramel sauce, sprinkle of shaved chocolate, and dash of crunchy pecans. Serves: about 4

To Serve with Frosty Summer Fruit Soup: Serve one scoop on the side of the bowl with the chilled soup.

Cook's Note: The original recipe doubled the ingredients and served 8. I reduced the serving for 4. Also, the original recipe added a drizzle of sherry when serving the ice cream. I decided to add the American touch of caramel topping, shaved chocolate, and a few pecans. It can also be served with Frosty Summer Fruit Soup.

Recipe Inspired by Cathy Mantuano and Tony Mantuano in "Wine Bar Food" book

About the Recipe: A delightful dessert twirls sherry raisins with rich ice cream. Scoop into your favorite dessert bowls, fancy glasses, serve in a premade pastry shell, or even add a scoop of your favorite summer fruit soup. The flavors are delightful as they melt together.