



### **Honey Ice Cream with Sundae Sweet Strawberries**

*Honey makes it special - inspired by Chef Trevor Moran*

#### **Macerated Sweet Fresh Strawberries**

3 cups strawberries, cut into medium chunks

3-3/4 Tablespoons granulated sugar

1-1/2 Tablespoons fresh lemon juice

3 teaspoons torn small fresh basil leaves

1/8 teaspoon Kosher salt

#### **Honey Ice Cream**

3 large eggs

2-1/2 cups heavy cream

1/2 cup whole milk or unsweetened almond milk

2/3 cup organic honey

1 teaspoon. pure vanilla extract

1/8 teaspoon Kosher salt as desired

**Prepare Fresh Strawberries:** In a medium bowl, combine all the ingredients and salt. Toss to combine, cover, and refrigerate until ready to serve, or up to 3 hours.

**Prepare the Honey Ice Cream:**

1. Whisk the eggs in a medium bowl. Set aside. In a 3-quart saucepan over medium heat, combine the cream, milk, honey, vanilla, and 1/8 tsp. salt. Whisk constantly until the mixture is heated through, about 5 minutes.
2. Slowly pour one-quarter of the cream mixture into the eggs while whisking the eggs constantly. Lower the heat to a simmer and pour the egg and cream mixture into the pan, whisking constantly until the mixture begins to thicken, about 10 minutes.
3. Strain the mixture through a fine-mesh strainer, cover with plastic wrap so the wrap touches the custard. Set aside; cool to room temperature. Transfer the custard to an ice cream maker; follow the manufacturer's instructions for churning. Freeze overnight if harder ice cream is desired.
4. Scoop the ice cream into serving bowls, top with lots of fresh macerated strawberries, if desired sprinkle with flaky salt

Serves: 4 to 6 small servings

**Cook's Note:** You can use other herbs or fresh edible flowers as desired in place of the fresh basil. We like to serve the ice cream in a bowl and with a slotted spoon, surround it with fresh chunks of strawberries. Then we spoon some of the sweet juices as desired over the berries.

**Recipe Inspired by:** Chef Trevor Moran; original recipe *Honey Ice Cream with Strawberries* For More Information See:

<https://moveablefeast.relish.com/recipes/honey-ice-cream-with-strawberries/>

**About the Recipe:** Creamy custard vanilla ice cream is sweetened with pure honey and the flavor is amazing. The honey seems to magically add a silky smooth texture. It's a perfect complement to the basil blushed, juicy fresh strawberries that cascade around the frosty sweet treat. There is nothing better than fresh vanilla ice cream that you can make in your own kitchen.