

## Walnut ice cream with Padre Peppe

**1** For the custard: Combine milk, heavy cream and half of a vanilla bean as well as the scraped out seeds and heat up in a small pot. Meanwhile mix together egg yolks and Demarara sugar until the sugar has completely dissolved. Remove the vanilla bean, then pour the warm milk/ cream over the egg and sugar concoction while constantly stirring (not too fast, otherwise you will end up with foam). Reheat the custard mix slowly, again continue to stir and scrape the bottom of the pot until it has noticeably thickened and coats the back of your heatproof rubber spatula (thanks for the tip, [David!](#)), do not let it boil. Strain through a fine mesh sieve into a clean bowl, let cool down and spice up the custard with some Padre Peppe/ nut liqueur (3-4 tbsp) and maple syrup (1-2 tbsp). Chill covered custard in the fridge for at least an hour (a few more hours won't do any harm though).

**2** The walnuts: Coarsely chop the walnuts and roast in a dry pan until they gain a little color. Add a pinch or two of coarse sea salt and about 4 tablespoons of maple syrup until the liquid starts to bubble and foam, then remove from the heat and set aside.

**3** Setup your ice cream machine according to the instructions and freeze your ice cream. When it's almost done, add the prepared walnuts and - if desired - another dash of maple syrup and get ready to fight for the very last spoon of this walnut ice cream - we did.



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*Recipe source: own creation*

Prep time: 20min. plus chilling & freezing

### Ingredients (~4 scoops):

- \* 200ml milk
- \* 200g heavy cream
- \* half a vanilla bean, slit length and seeds scraped out
- \* 4 medium- sized egg yolks
- \* 50g Demarara sugar
- \* 50g walnuts, coarsely chopped
- \* 4 tbsp maple syrup
- \* 1-2 pinches of coarse sea salt
- \* 3-4 tbsp Padre Peppe (or other nut liqueur)
- \* more maple syrup (1-2 tbsp) for the finishing touch