

LEMON BUTTERMILK ICE-CREAM AND BUTTERMILK FLUID GEL



YIELD: 4 quarts of ice-cream

Product / Item Description
Buttermilk Fluid Gel:
Sugar .25 c
Buttermilk 1c
Agar agar 6 g
Buttermilk lemon ice cream:
Buttermilk 2c
Cream 1 qt
Sugar 2c
Milk 1qt
Glucose 250g
Lemon zest 2ea

Vanilla coral:
Vanilla extract 2g
Grapeseed oil 250g
Flour 250g
Water 400g
Lemon Curd:
Lemon juice 1c
Lemon zest 2ea
Egg 8ea
Sugar 2c
Egg 8ea

PROCEDURE:

Curd:

Combine all ingredients in pan cook on medium heat, cook till thick and velvety texture
 Transfer too container to cool
 Cool over night

Buttermilk gel:

Mix buttermilk sugar in pot, bring to boil, add agar agar, whisk till dissolved
 Put on flat container to cool about 1 hr
 When set put in vita mix and blend with a little bit of buttermilk till smooth
 Transfer to container and put in fridge

Ice cream:

Mix cream sugar and milk in a pot and bring to a boil
 Add buttermilk and lemon zest
 Let cool and steep over night
 Churn in ice cream machine
 Put in freezer safe container and let set in freezer 4 hours

Coral:

Mix water oil vanilla and flour
 Pour mixture into medium hot pan with a little grapeseed oil to fry
 Cook till bubbles all dissipate
 Put on towel to dry