

## RASPBERRY OR BLACKCURRANT RIPPLE ICE CREAM

I love all ice cream (except ‘mackerel dog-biscuit crunch’ and the like). Ripples give that added pleasure every time you hit a rich seam. Then the ripple runs out and you have to mine deeper, and then it’s just...finished.

Serves 6

600ml double cream  
600ml full fat milk  
2 vanilla pods  
10 large free-range egg yolks  
225g caster sugar

### THE RIPPLE

700g fresh raspberries or blackcurrants  
75g caster sugar  
1–2 tablespoons lemon juice  
100ml water

To make the ice cream, pour the cream and milk into a large saucepan. Cut the vanilla pods in half lengthways and scrape out the seeds with the point of a knife. Whisk the vanilla seeds into the pan and add the pods. Bring to boil then immediately turn off the heat. Remove the vanilla pods and wash well. Allow them to dry and keep them, as they can then be used to flavour sugar and subsequently future ice-creams and puddings.

Whisk the egg yolks and caster sugar together until pale. Pour in the milk and cream mixture, whisking immediately. When thoroughly combined, return the liquid to the saucepan and set over a low heat.

Cook for about 15–20 minutes, stirring constantly until the custard is thick enough to coat the back of the spoon. This custard stage needs your total commitment; you need to stir robotically at all times. Do not allow to over-heat or the egg yolks will begin to scramble. (This can possibly be salvaged by pouring the mix through a fine sieve. If after sieving it is still grainy, you will have to start again.) Remove the pan from the heat and pour the custard into a clean bowl. Leave to cool for 30 minutes.

While the custard is cooling, make the raspberry or blackcurrant ripple sauce. Rinse the fruit and put in a saucepan with the sugar, lemon juice and water. Bring to the boil, then simmer rapidly for about 10 minutes until the fruit has totally collapsed. Put a sieve over another small pan and tip the contents in, gently pressing while stirring. Return to the heat and cook until reduced. It wants to be the consistency of cough mixture. Do not allow to over-cook or it becomes too jammy, or undercook, as when frozen it will add a water-crystal element to otherwise creamy luxury.

Pour the cooled custard into an ice cream machine and churn for about 30 minutes or until it is very thick and smooth. Spoon roughly a third of the ice cream into a lidded freezer-proof container.

Top with generous spoonfuls of the raspberry sauce then add more ice cream. Continue in loose layers until all the ice cream and sauce is used up.

Take a table knife and swirl it very lightly through the ice cream to roughly marble the sauce through the mixture. Cover with a lid and freeze until solid. Remove from the freezer and stand at room temperature 10 minutes before serving.

Eat in the sun in joyful ignorance that you are dripping it all over your t-shirt.

