

A SUGAR SHAKE Recipe

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Blood Orange Olive Oil Ice Cream

Adapted from Dorie Greenspan's *Around My French Table*

Our favorite blood orange olive oil is from Oleaceae, but the Stonehouse brand we found, although not as good on salads, worked very nicely here.

When working in a home as hot as ours gets, it's helpful to chill all your bowls. I place two metal mixing bowls, nested in each other, in the fridge a couple hours in advance. The smaller of the two should be able to hold at least 5 cups of liquid.

- 5 large egg yolks
- ½ cup sugar
- ⅛ teaspoon of salt
- 2 cups whole milk
- 1 cup heavy cream
- ½ cup blood orange olive oil

Whisk egg yolks thoroughly in a large bowl (this one doesn't need to be chilled). Set aside.

Whisk together sugar and salt in a medium saucepan. Turn heat to medium and add milk and cream. Stir until dissolved together and slightly warm. Transfer to a 4-cup measuring cup with spout, to make it easier to pour. (If not all the liquid will fit in the cup, it's OK; just leave it in the pan.)

Set up an ice bath, using the two pre-chilled bowls. (Add ice to the bottom of the larger bowl and set the smaller on top. Add cold water to the larger bowl until it reaches half way.) Set a mesh strainer over the smaller bowl.

Slowly pour the warmed mixture into the egg yolks, whisking without stopping, until smooth. Return to the saucepan and cook over medium heat, stirring and scraping the bottom and sides of the pan constantly, until the custard thickens. When it coats a spatula or back of a spoon without running, it's ready.

Pour the custard through the strainer, discarding the solids left behind. Add the olive oil, and whisk well until the oil is completely blended in. You shouldn't see any blobby puddles of oil. Cover the mixture and refrigerate 2 hours or overnight. If your place is hot, chill it overnight if at all possible. Churn according to your ice cream maker's instructions.