

Salt and Serenity

Cara Cara Orange Buttermilk Ice Cream

The buttermilk in this ice cream really delivers a nice tang, that balances out the sweetness of the oranges. Clementines or regular navel oranges would also work in this recipe, but if you can find the Cara Cara oranges, they are a bit less acidic and sweeter.

Recipe adapted from Anna Olsen's recipe for Lemon Ice Cream

2 Tablespoons finely grated Cara Cara orange zest

$\frac{1}{3}$ cup fresh Cara Cara orange juice

$\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup buttermilk

$1\frac{3}{4}$ cup whipping cream

Whisk orange zest, juice, and sugar together until sugar dissolves. Stir in buttermilk and whipping cream. Pour into ice cream maker and churn according to manufacturer's instructions. Scrape ice cream into a non-reactive container and freeze until firm, about 2 hours.