

Salt and Serenity.

Strawberry Rhubarb Swirl Ice Cream with Salted Pistachio Crumble

Ice Cream recipe adapted from Cuisinart Ice Cream recipe book.
Salted Pistachio Crumble recipe from Bon Appetit Magazine (May 2020).

Ice cream

1½ cups strawberries, hulled and halved
1 cup sliced rhubarb (pieces about 1 inch in length)
2 Tablespoons sugar
1½ cups whole milk
1⅛ cups granulated sugar
3 cups heavy (35%) cream
Pinch of salt
1 Tablespoon pure vanilla extract or vanilla bean paste
Salted Pistachio Crumble (optional) recipe below

1. Preheat oven to 350°F. Place strawberries and rhubarb on parchment lined baking sheet. Sprinkle with 2 tablespoons of sugar. Roast in oven until rhubarb is tender, about 20 minutes. Let cool and mash fruit with a potato masher or fork. Transfer to a bowl and refrigerate while you prepare ice cream.
2. In a medium mixing bowl, use a hand mixer on low speed to combine the milk and granulated sugar, until the sugar is dissolved, about 1–2 minutes. Stir in the heavy cream, salt, and vanilla.
3. Turn ice cream machine on and pour mixture into freezer bowl, and let mix until thickened, about 20–25 minutes. The ice cream will have a soft creamy texture.
4. While ice cream is churning, line a 9x5 inch loaf pan with plastic wrap. Once ice cream has thickened, transfer ½ of the mixture to loaf pan. Smooth it out with a spatula. Dollop half the strawberry-rhubarb mixture over the ice cream. Layer the remaining ice cream on top and dollop with remaining strawberry rhubarb mixture. Using the tip of a paring knife, swirl the strawberry rhubarb into the vanilla ice cream. Cover with plastic wrap and freeze for at least 4 hours.
5. Scoop ice cream and serve in cones or in sundae dishes, topped with salted pistachio crumble.

Salted Pistachio Crumble

Recipe from May 2020 issue of Bon Appetit Magazine. This makes more than you will need for the ice cream sundaes. Any extra will keep well in an airtight container for at least a month. I plan to use the leftover to sprinkle over buttercream in a layer cake. I love the texture it adds to cake.

The recipe calls for raw pistachios. If you have already toasted salted pistachios, omit salt from recipe. Also, no need to toast them in oven, since they are already toasted.

60 grams (½ cup) raw pistachios
135 grams (1 cup) all-purpose flour
100 grams (½ cup) sugar
38 grams (¼ cup) cornmeal
1 teaspoon Diamond Crystal kosher salt
113 grams (½ cup) unsalted butter, melted

1. Place a rack in upper third of oven; preheat to 350°F. Spread out pistachios on a rimmed baking sheet and toast, tossing halfway through, until slightly golden brown, 6–8 minutes. Let cool; pulse in a food processor until mostly finely ground but with some larger pieces remaining.
2. Mix pistachios, flour, sugar, cornmeal, and 1 teaspoon salt in a large bowl, then drizzle in butter and work in with your fingers or the handle of a wooden spoon until small pebble-to pea-size clumps form. Scatter crumble over a parchment-lined rimmed baking sheet, trying not to break it up too much, and bake, tossing halfway through, until golden brown, 20–25 minutes. Let cool.