

BROWN BUTTER ICE CREAM SANDWICHES WITH WALNUT BUTTER COOKIES AND BUTTERSCOTCH

Yield: 20 sandwiches

Ingredients	Amounts	
<i>For the Brown Butter Ice Cream</i>		
Butter	115 g	
Brown sugar	175 g	
Egg yolks	4 ea.	
Nutmeg, fresh, several scrapes	to taste	
Heavy cream	420 g	
Milk	220 g	
Vanilla bean	1 ea.	
<i>For the Walnut Shortbread</i>		
All-purpose flour	1 lb., 4 oz.	570 g
Cornstarch	3 oz.	85 g
Salt	1 tsp.	5 g
Cinnamon	2 tsp.	10 g
Vanilla bean, scraped	1 ea.	
Butter, soft	1 lb.	454 g
Brown sugar	8 oz.	225 g
Walnuts, chopped	8 oz.	225 g
<i>For the Butterscotch Sauce</i>		
Butter	¼ cup	80 g
Heavy cream	½ cup	120 g
Brown sugar	½ cup	105 g
Sea salt	a pinch	
Scotch	1.7 oz.	50 ml

Method

1. *For the Brown Butter Ice Cream:* Brown the butter slowly in a heavy saucepan. When it is a beautiful nutty brown, remove to a small bowl and allow to cool completely.
2. Prepare an ice bath with a clean medium-sized bowl.
3. In a medium bowl, combine the brown butter and brown sugar until well creamed. Add the egg yolks and whisk to combine. Add the nutmeg.
4. In a separate pot, scald the heavy cream, milk, and vanilla bean in heavy a saucepan. Slowly pour the hot cream into the brown butter mixture. Set aside.
5. Transfer back to the saucepan and cook until it coats the back of a spoon and registers 180°F on a thermometer. Immediately pour through a strainer into the ice bath and stir until cool. Refrigerate until very cold.
6. Transfer to an ice cream maker and churn according to manufacturer's instructions, until frozen.

7. *For the Walnut Shortbread:* Set the oven to 325°F
8. In a medium bowl, whisk together the flour, cornstarch, salt, and cinnamon.
9. Split the vanilla bean in half and scrape the seeds, wiping your knife on the butter to remove everything from the knife.
10. In a stand mixer with the paddle attachment, cream the butter, vanilla, and brown sugar until fluffy.
11. Add the flour mixture and mix on low speed until the mixture is a smooth dough.
12. Add the walnuts.
13. Roll into a log and refrigerate. When firm cut even ¼ inch slices. Bake until firm and golden brown, about 12 minutes. Cool completely.
1. *For the Butterscotch Sauce:* Put all ingredients except for the scotch in a small saucepot.
2. Whisk over high heat until lumps are gone, everything is incorporated, and the mixture boils.
3. Remove from the heat and add the Scotch.
4. Serve warm.
14. *To assemble:* Place a scoop of ice cream in between two walnut shortbread cookies. Serve with a side of warm butterscotch sauce for dipping.