

TURRÓN BLANDO ICE CREAM

Yield: 2 Liters

Ingredients	Amounts
Turrón Blando	400 g
Whole milk	1 L
Egg yolks	6 ea.
Sugar	150 g
Honey	50 g
Cream	½ L

Method:

1. Cut the nougat into 1-inch pieces and cover them with milk. Chill for 12 hours, and then strain the nougat from the milk.
2. Heat the milk to 100°C (212° F).
3. Beat the yolks with the sugar for 5 minutes, and add to the milk. Add the honey.
4. Cook for 10 minutes, mixing and maintaining the temperature.
5. Add the nougat, crushing the pieces with the spoon until a creamy mixture is achieved.
6. Add the cream and mix well.
7. Cool the mixture for one hour, and place in the ice cream maker following the instructions of the machine.

Source: As presented to The Culinary Institute of America and Federación Española de Industrias de la Alimentación y Bebidas by Delaviuda.

TURRÓN BLANDO ICE CREAM

Yield:

Ingredients	Amounts
Turrón Blando	400 g
Whole milk	1 L
Egg yolks	6 ea.
Sugar	150 g
Honey	50 g
Cream	½ L

Method:

1. Cut the Turrón Blando into 1-inch pieces and cover them with milk. Chill for 12 hours, and then strain the Turrón Blando from the milk.
2. Heat the milk to 100°C (212° F).
3. Beat the yolks with the sugar for 5 minutes, and add to the milk. Add the honey.
4. Cook for 10 minutes, mixing and maintaining the temperature.
5. Add the Turrón Blando, crushing the pieces with the spoon until a creamy mixture is achieved.
6. Add the cream and mix well.
7. Cool the mixture for one hour, and place in the ice cream maker following the instructions of the machine.

Source: