

## Raspberry and Red Currant Swirl Ice Cream

### Ingredients

2 cups whole milk  
3/5 cup heavy cream  
1 ½ oz glucose  
5 oz sugar  
6 egg yolks  
¼ lb raspberries  
¼ lb red currants  
1 oz sugar

Place the whole milk, heavy cream, glucose and half of the sugar in a medium saucepan. Bring to a light simmer. In the meantime, whisk together the egg yolks and remaining sugar in a medium bowl. Temper the hot liquid into the egg yolks. Return this custard to the pan and cook until it coats the back of the spoon or about 184° F. Strain the custard through a fine sieve into a clean bowl. Chill it over an ice bath and refrigerate for at least 4 hours. In the meantime, cook the raspberries, red currants and sugar for about one minute until the fruit breaks down slightly and sugar dissolves. Strain the fruit through a fine sieve and chill this fruit syrup until ready to use. Churn the custard in the ice cream machine. When done, swirl in the red berry syrup, pour into container and freeze.