

DAVID LEBOVITZ

White Chocolate-Fresh Ginger Ice Cream

About 1 quart (1L)

I don't peel the ginger here as it's just being infused, not consumed, but I do parboil the slices of ginger as there is an [enzyme](#) in fresh ginger that can cause custards to break.

While I didn't include it in the recipe, you could add a small amount of ground cardamom, about 1/2 teaspoon, before churning, or a teaspoon or two of eau-de-vie.

3-inch piece (2 to 2 1/2 ounces, 60-70g) fresh ginger, unpeeled and thinly sliced

2/3 cup (130g) sugar

1 cup (250ml) whole milk

1 cup plus 1 cup (500ml total) heavy cream

8 ounces (230g) white chocolate, chopped into small pieces

5 large egg yolks

1. Put the ginger slices in a medium saucepan. Add enough water to cover them and bring to a boil. Simmer, and cook for 2 minutes. Drain away the water but return the blanched ginger to the pan. Add the sugar, the milk, and 1 cup (250ml) of heavy cream to the saucepan and rewarm the mixture. Turn off the heat, cover and steep for at least an hour, or until you are satisfied with the ginger flavor. (You can also let it cool and refrigerate it for up to 8 hours. If you do, rewarm it before using.)
2. Put the chopped white chocolate in a large bowl. Set a mesh strainer over the top.
3. In a separate bowl, whisk together the egg yolks, then gradually add some of the ginger-infused cream mixture, whisking constantly as you pour in the warm cream. Pour the warmed egg yolks back into the saucepan.
4. Cook over low heat, stirring constantly and scraping the bottom with a heat-resistant spatula until the custard thickens enough to coat the spatula. Immediately strain the custard into the white chocolate, pressing on the slices of fresh ginger to get as much flavor out of them as possible. (Discard the ginger.) Stir until the chocolate is completely melted. Add the remaining 1 cup of heavy cream. You can set the bowl over an ice bath and stir the mixture to speed up the chilling, but it may have cooled down enough once you've added the white chocolate and second cup of cream.
5. Chill mixture thoroughly, then freeze in your ice cream maker according to the manufacturer's instructions.