

Orange blossom & pistachio ice cream

Ingrédients

- 400g whole milk
- 100g sugar
- 80g powdered glucose
- 5g ice cream stabilizer
- 10g orange blossom water (adjust according to the one you use)
- 300g full whipped cream

Préparation

1. We are already in August, it was high time to offer you a first ice cream recipe!
2. When I asked you about the recipe you wanted on Instagram a few weeks ago, orange blossom ice cream was requested several times, so here it is. I added crushed pistachios which add texture in addition to the flavor that goes so well with orange blossom, but it's optional, you can just as well make this simple ice cream.
3. Equipment: I use the Kenwood ice cream maker adapted to my Chef Titanium robot.
4. Ingredients: I used crushed pistachios from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
5. I used Norohy orange blossom water from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
6. For about 1L of ice cream: Ingredients: whole milk, sugar, powdered glucose, ice cream stabilizer, orange blossom water (adjust according to the one you use), full whipped cream, QS crushed pistachios. Recipe: Heat the milk.
7. Meanwhile, mix the sugar, glucose, and stabilizer.
8. Add them to the hot milk and gently heat the mixture until the sugar is completely dissolved.
9. Add the orange blossom.
10. Cover the mixture with cling film in contact and let it cool completely in the refrigerator.
11. Then, whip the cream until it becomes whipped cream, then gently add it to the previous mixture.
12. Pour the mixture into your ice cream maker and let it churn until you get ice cream.
13. When the ice cream begins to set, add pistachio pieces gradually.
14. Enjoy it immediately, or store it in an airtight container in the freezer (in this case, take it out of the freezer about 15 to 20 minutes before tasting) and enjoy!