

2013 Customer Cooking Challenge
1st Place Winner



Sweet Corn & Basil Ice Cream

Submitted by Ashey Hughson

Ice Cream Ingredients:

2 cups fresh sweet corn cut off the cob (3-6 ears), reserve cobs
1 cup fresh basil leaves 6 egg yolks
1 cup whole milk ¾ cup sugar
1 ½ cups heavy cream ¼ tsp salt
zucchini cornmeal cookies (recipe to follow)

Ice Cream Directions:

Combine milk, cream, corn, basil, and 3 reserved cobs in a saucepan. Heat over med-high to a simmer. Remove from heat, cover, and let steep 10 minutes. Discard basil and cobs.

Whisk yolks, sugar and salt in a large bowl. Add hot milk mixture 1 tbsp at a time and whisk vigorously, slowly adding more until half the mixture has been added. Pour it all back in the saucepan and heat over medium heat, stirring constantly until the mixture thickens into a custard that will coat the back of a spoon (7-10 min).

Pour custard into a glass bowl sitting in an ice bath while straining through a fine sieve. Put half of the strained corn back into the custard and stir occasionally until cooled. Refrigerate until fully cooled.

Churn in an ice cream maker and finish freezing overnight in the freezer. Serve with zucchini cornmeal cookies.

Sweet Corn & Basil Ice Cream with Zucchini Cornmeal Cookies (continued)

Cookie Ingredients:

¼ cup unsalted butter, room temp	1 tsp coarse salt
½ cup granulated sugar	½ cup flour
¼ tsp vanilla	¼ cup fine cornmeal
½ tsp lemon zest	½ cup grated zucchini

Cookie Directions:

Combine butter and sugar, mixing until fluffy. Add vanilla, salt, and lemon zest. Add flour and cornmeal. Mix until crumbly. Add zucchini and mix until wet. Line two cookie sheets with parchment. Drop 1 tsp of mixture 2 inches apart. Bake at 325 degrees for about 20 minutes or until edges are golden (switch and rotate sheets halfway through) let cool on a rack. Enjoy!

Makes about 40 bite-size cookies.