

## Highland Burgundy 1936 Ice Cream

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Once ready, this Highland Burgundy 1936 Ice Cream has a wonderful earthy, smoked flavour.

### Carroll's Heritage Potato Varieties to use

Highland Burgundy 1936; Salad Blue 1900's best – Any Heritage Potato Variety will work.

### **Ingredients**

2 Cups of milk  
2 Cups of Cream  
Skins from 5 large Heritage Potatoes  
190g Sugar  
200g Egg Yolks

### **Method**

Boil the milk and cream then add the potato skins. Simmer for 5-10 minutes then add half of the liquid, little by little to the sugar and eggs then whisk.

Put the mixture back into the pan over a low heat and stir until it thickens. N.B. when the mixture coats the back of a wooden spoon, it is ready for the next step.

Take off the heat and chill then strain to remove potato skins. Freeze until set.