

Pacific Crabapple (*Malus fusca*) Goat Cheese Ice Cream:

Pacific crabapple puree:

Approximately 1 quart of ripe crabapple clusters, stems and all, either hard-ripe, or brown and soft-ripe

Hard-ripe crabapples need to be cooked before pureeing, for soft-ripe crabapples skip the next step and go straight to removing the stems.

Pick through crabapples and remove any spoiled, damaged, or very green crabapples. To cook hard-ripe crabapples: cover with water and bring to a boil, simmer for 5 minutes, pour off hot water and add cold water to cool.

Carefully pull the stem from each crabapple, rechecking for any bad ones. A twist may be necessary to remove stems without slipping the skins (and much of the pulp) off the apples. Remove seeds by putting through a food mill. You should have about a cup of tart yellow pulp, with some flecks of skin but no seeds. Set aside in a covered container to chill in the fridge.

If substituting domestic crabapples, keep in mind that larger ones may need longer cooking, you can stem and cut larger crabapples prior to cooking.

Goat cheese ice cream base (adapted from David Lebovitz' *The Perfect Scoop*):

2 ¼ cups whole milk

1 cup sugar

12 ounces fresh goat cheese (we used 2 tubs of Sunnyfield Farm Chevre)

9 egg yolks

Heat the milk and sugar together over medium heat.

Crumble the goat cheese into a large bowl, and set a strainer over it.

Whisk the egg yolks together in a medium bowl, when the milk is warm, slowly whisk it into the eggs, stirring constantly. Return the milk/egg/sugar mix to the pot and stir over medium heat until ever so slightly thickened (160-175F) and coats the back of a spoon.

Pour this custard through the strainer into the goat cheese. Stir to mostly melt the goat cheese, and then stir over an ice bath to cool. Put in a covered container in the fridge to chill. Add 1 cup of crabapple puree just before freezing in an ice cream maker. If any large chunks of puree are left after churning, gently stir to disperse before transferring ice cream to a container in the freezer to harden over night.