

## Tart Lemon-Blackberry Swirl Ice Cream

*This ice cream is tart-tart-tart. If you like it sweeter, up the sugar and decrease the lemon juice. I learned to make ice cream from [David Lebovitz](#)'s book *The Perfect Scoop*, and I haven't bought a pint since. Now, even the premium brands taste much too sweet to me.*

1 cup [sweetened condensed milk](#)  
2 cups whole milk  
2 cups half-and-half  
6 lemons  
3 egg yolks  
½ cup sugar  
½ cup blackberry jam

Combine the milks and half-and-half in a heavy pot, over medium-low heat. Zest all 6 lemons straight into the pot – you don't need to get every bit of the zest, but try not to let in any pith. Juice all the lemons; you should have about a cup of lemon juice.

In a bowl, beat the egg yolks, add in the sugar. (An immersion blender is the perfect tool for this.) Add in enough lemon juice to make the mixture a solution, rather than a sugar crumble. This takes about 4 tablespoons.

When the milk solution just begins to thicken – don't let it reach a boil at any point – think slow and gentle – add in egg solution, whisking constantly. Cook, over the same low gentle heat until you have custard – not thick enough to be pudding, but noticeably thickened. On my stove, this takes about 20 minutes. I stir it frequently, but not constantly.

Fill your kitchen sink with cold water – or ice if you have enough to spare, enough to reach about half way up the side of your cooking pot.

Remove the custard from the heat, and place the pot in the cold water bath. Stir every few minutes to help the ice cream cool quickly; when the ice cream is down to room temperature stir in the remaining lemon juice.

Pour the ice cream custard into a bowl, cover, and chill overnight – or for at least 6 hours.

Freeze the ice cream following the directions that came with your ice cream maker. Resist the temptation to add the jam straight into the ice cream – if you do, everything will turn pink, and you won't get a nice swirl.

When the ice cream is as firm as it is going to get, scoop it into your storage container – layer one level of ice cream, and then a layer of jam, and so on, ending with the ice cream. Stir by hand with a table knife, and remove to the freezer. Stir the ice cream every two hours or so – you don't need to do this more than twice.