

Goat Milk Ice Cream

Yield: 8 small bowls

INGREDIENTS

4 cups Goats MILK (1 QT)

1 Cup sugar

$\frac{3}{4}$ tsp vanilla

Zest of 1 lemon

Pinch of salt

4 egg YOLKS

DIRECTIONS

Warm milk, sugar, vanilla and salt in saucepan until sugar is dissolved.

Whisk and temper eggs (add small amounts of warm milk mixture to the eggs and whisk so that eggs do not cook—we add about 1 cup slowly). Then add entire tempered egg mix to the warm milk mix (in saucepan). Add lemon zest and cook for ~2 minutes stirring constantly.

Remove from heat and strain. Refrigerate until completely chilled, churn and then freeze.

We top ice cream with:

frozen blueberries & sugar heated on stovetop

Frozen chopped strawberries & sugar heated on stovetop

Or chocolate chips or caramel