

Goat Ice Cream

Cornstarch	1 T, 1 tsp
Whole milk	1 lb
Heavy cream	12 oz
Corn syrup	3 oz
Sugar	3.5 oz
Goat cheese	4 oz
Cream cheese	1 ½ oz
Salt	¼ tsp

1. Make a slurry with the cornstarch and some of the milk
2. Put the cheeses and salt in a food processor
3. Combine the remaining milk, cream, corn syrup and sugar in a pot and heat to a gentle boil, stirring often with a spatula
4. Cook at a gentle boil for 2 min, add the slurry and cook for an additional 3 min, allowing the starch to cook out
5. Once the mixture has cooked, pour slowly into food processor while on process until smooth – about as long as it takes to pour the liquid base into the cheese
6. Chill and then spin