

## Ice Cream: Almond Paste Swirl

Source: I made this up.

2 eggs, beaten  
1 cup sugar  
2 cups whipping cream  
2 cups H & H  
¼ t salt  
1 T good vanilla extract, or use a vanilla bean if you prefer.

Combine first 5 ingredients in a saucepan, heat slowly while stirring a lot. Take the heat carefully up to 160 F. (You'll need a candy thermometer or somesuch.) Add extract after it's off the heat. You have to be careful to reach 160 without cooking any of the base mixture, or it could smell eggy.

Refridge overnight.

To make almond paste:

Blanch 32 almonds, then pulverize in food processor. Heat and toast them.  
1 tube Odense (or similar brand) almond paste (not marzipan), broken up into small pieces  
½ cup confectioner's sugar  
1 t almond extract  
2 T almond milk  
2 t maraschino liqueur

Food process these ingredients until you have a smooth almond paste. Ideally, it's fairly wet and pliable. Not the consistency of Play-Doh.

Freeze your ice cream in a countertop ice cream maker. Add almond paste once it's done, spoonful at a time between layers of the ice cream as you transfer it into a container. (That is: don't add the almond paste to the ice cream when it's moving around in the ice cream maker. It will just vanish into the ice cream.) You get the swirl effect when you scoop it out.