

Blueberry Streusel Muffin Ice Cream

French-Style Custard Ice Cream with Cinnamon Maple Streusel and Wild Blueberry Swirl

Yield: About 1 quart (8 servings)

Custard Base (French-Style Custard) - Ingredients

- 2 cups heavy cream
- 1 cup whole milk
- 5-6 large egg yolks
- 3/4 cup granulated sugar (150 g)
- 2 teaspoons pure vanilla extract (or 1 vanilla bean, split and scraped)
- Pinch of salt

Custard Instructions

1. In a medium saucepan, combine heavy cream and milk. Heat over medium until hot and just barely starting to simmer.
2. While cream heats, whisk egg yolks and sugar until pale. Slowly temper the eggs by adding hot cream while whisking.
3. Pour tempered yolk mixture back into the saucepan. Cook over medium-low, stirring constantly, until it thickens slightly and coats the back of a spoon.
4. Remove from heat. Stir in vanilla and salt. Strain through a fine-mesh sieve.
5. Cool to room temp, then cover with plastic wrap pressed to the surface. Chill at least 4 hours or overnight.

Cinnamon Maple Streusel - Ingredients

- 2/3 cup all-purpose flour
- 1/4 cup light brown sugar, packed
- 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- Pinch of salt
- 3 tablespoons unsalted butter, cold, cut into small pieces
- 2 tablespoons pure maple syrup

Streusel Instructions

1. Preheat oven to 350°F. Line a small baking sheet with parchment paper.
2. Mix flour, sugars, cinnamon, and salt.
3. Cut in cold butter until coarse crumbs form.

4. Drizzle with maple syrup, toss gently.
5. Spread on sheet and bake 10-12 mins, stirring halfway. Cool completely and break into small chunks.

Blueberry Swirl - Ingredients

- 1 cup blueberries (fresh or frozen)
- 2 tablespoons sugar
- 1 teaspoon lemon juice (optional)

Blueberry Swirl Instructions

1. In a saucepan, combine blueberries, sugar, and lemon juice. Cook over medium heat until berries burst and juice thickens.
2. Mash some berries for texture. Simmer 5-8 mins.
3. Cool completely before using.

Assembly

1. Churn chilled custard base in your ice cream maker per manufacturer's instructions.
2. In a freezer-safe container, layer: 1/3 of ice cream, blueberry swirl, streusel. Repeat twice.
3. Swirl lightly with a butter knife. Cover and freeze at least 4 hours.
4. Serve with extra streusel and enjoy!