

Fig Leaf Ice Cream

This clean, beautifully pure ice cream was directly inspired by a bowl of fig leaf ice cream I enjoyed at [Lovely's Fifty-Fifty](#), a delightful wood-fired pizza and ice cream restaurant in Portland, Oregon. Kim Boyce, who owns the [Bakeshop](#) bakery in town, recommended it to me, and I'm so glad she did.

Since I don't have the restaurant's ice cream recipe, I made up my own. Its flavor is subtle, with notes of coconut (though there's no coconut in it) and vanilla. Smashing a few figs into the custard is on my to do list the next time my tree produces.

Makes 3 to 3-1/2 cups

2 cups cold heavy cream
1 cup cold whole milk
2 unsprayed fig leaves, rough-chopped
2/3 cup sugar
1 teaspoon pure vanilla extract

In a medium saucepan, combine the cream, milk, fig leaves, and sugar. Stir over medium-high heat until the sugar dissolves. When the mixture simmers, pull the saucepan from the heat, cover, and set aside to steep for 45 minutes. Strain out the leaves, pressing them to extract maximum flavor. Stir in the vanilla.

Chill for at least 2 hours or up to 2 days. Churn in an ice cream maker.