

TIMKEN-INSPIRED RECIPES



TUMERIC & GINGER ICE CREAM

From the Dutch Gallery, we bring you van Dyck's portrait, *Mary Villiers, Lady Herbert of Shurland*, the elegant muse for this week's Timken-inspired recipe. Viewers are drawn to the sitter's dress and the bursts of deep yellows painted by van Dyck. We reinvent these opulent hues with this **Tumeric & Ginger Ice Cream** recipe. Like van Dyck's masterpiece, this voluptuous dessert confronts both the eyes and tastebuds. We dare the comparison.

TUMERIC & GINGER ICE CREAM

SERVES 6-8

INGREDIENTS

- 2 egg yolks
- 1 cup heavy cream
- 1 cup whole milk
- 1 1/2 teaspoons turmeric
- 1 cup sweetened condensed milk
- 1 1/2 teaspoons freshly grated ginger
- 1 teaspoon vanilla extract
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 2 Tablespoon candied ginger, minced

DIRECTIONS

Freeze ice cream maker according to manufacturer's instructions.

Add egg yolks to a medium saucepan and whisk until the egg yolks are a light yellow color. Set aside.

In small saucepan, combine heavy cream, milk and turmeric. Cook over medium-low heat until the mixture just begins to simmer. Slowly add milk and cream mixture into the eggs, whisking constantly. Turn heat to low and cook on a low simmer until right before the ice cream mixture is boiling, approximately 2-3 minutes.

Immediately remove from heat and stir condensed milk, fresh ginger, vanilla extract, nutmeg, and salt. Transfer ice cream mixture into a sealed container and chill for 2 hours.

Pour chilled ice cream mixture into the ice cream maker and add candied ginger. Follow the ice cream maker's instructions to churn the mixture until it is the consistency of soft serve. Transfer the ice cream to an airtight container and freeze for 2-4 hours. Ice cream is best served the same day.