

Piña Colada Ice Cream

Makes about 1 quart

Dessert for people who like piña coladas and getting caught in the rain.

1 (15-ounce) can Coco López Cream of Coconut

1 cup whole milk

2/3 cup pineapple juice

1/4 teaspoon salt

2 large eggs, lightly beaten

1 cup finely chopped fresh pineapple

Optional toppings: maraschino cherries, pineapple wedge, and/or toasted coconut*

Special equipment: fine mesh strainer, thermometer, and ice cream maker

Heat the Coco López, whole milk, pineapple juice, and salt in a heavy-bottomed medium saucepan until bubbles form around the edge of the pan. Place the beaten eggs in a bowl and slowly add the coconut mixture, whisking constantly.

Return the mixture to the saucepan and heat over medium heat, stirring constantly with a rubber spatula (be sure to scrape the sides of the pan), until the temperature reaches 170 to 175 degrees and the custard begins to thicken.

Immediately remove the mixture from the heat and pour the custard through a fine mesh strainer into a metal bowl. Note: Straining the mixture at this time removes any bits of cooked egg.

Cool the custard to room temperature, stirring often. Refrigerate, covered, until very cold – at least three hours. Refrigerate the chopped pineapple at this time as well.

When ready to freeze your ice cream, stir the chilled pineapple into the chilled custard. Freeze the mixture according to your ice cream maker instructions. Once everything is mixed together turn off the ice cream maker and freeze in an airtight container until ready to serve. Note: Ice cream can be served immediately, but will be very soft. For best results, freeze ice cream for at least three hours before serving. Stored in an airtight container homemade ice cream will taste best if eaten within a week.

Serve ice cream as it or top with a maraschino cherry, sprinkle with toasted coconut, and garnish with a pineapple wedge for a special treat.

*To toast coconut, preheat the oven to 350 and spread 1 cup of sweetened flaked coconut on a baking sheet. Bake the flaked coconut for 8 to 10 minutes (watch the coconut carefully the last few minutes of baking) until golden brown. Allow coconut to cool and then store in an airtight container.

This recipe came from Minced blog (www.mincedblog.com).