

THE WAY THE COOKIE CRUMBLES



Roasted Cherry Ice Cream (rewritten but not adapted from Stella Parks at Serious Eats)

I used the leftover cherry solids in sweet rolls, substituting it for the cinnamon-sugar mixture in a cinnamon roll recipe.

To get the amount of strained cherry juice required by the recipe, I would return the cherry pulp to the saucepan, add water, heat it up, then strain again. And again. And again. Don't use your finest-mesh strainer for this. I'll try a food mill on its finest setting next time.

3½ pounds (56 ounces; about 10 cups) whole cherries, washed and stemmed but not pitted
¾ cup (5¼ ounces) granulated sugar
⅛ teaspoon kosher salt
1¾ cups (14 ounces) heavy cream
1 tablespoon lemon juice

1. Heat the oven to 450 degrees. Mix the cherries and sugar in a 12-inch stainless-steel skillet. Roast, stirring occasionally, until the cherries are wilted and soft, about 40 minutes. Let cool slightly, then use your fingers to pull the cherries apart and remove the pits. Transfer the cherry pits to a medium saucepan. Transfer the pitted cherries to a food processor bowl. Leave the cherry juice in the skillet.
2. Add the heavy cream to the saucepan with the cherry pits. Bring to a simmer over medium heat. Remove from the heat, cover, and set aside to steep.
3. Pulse the cherries in the food processor until minced but not pureed. Transfer them back to the skillet with the juice. Heat the cherries and juice over medium heat; reduce the heat to retain a simmer and cook until jammy, about 5 minutes. Strain the mixture through a fine-mesh strainer (see note). You should have 20 ounces of cherry juice. Discard the cherry solids or reserve for another use (stored in the refrigerator, they can be kept for up to three weeks and used like jam).
4. Strain the cream into the same container as the cherry juice; discard the pits. Stir in the salt and the lemon juice. Chill the mixture until it is 40 degrees, either for several hours in the refrigerator or more quickly by setting the bowl of custard inside a larger bowl filled with ice water.
5. Churn the custard in a prepared ice cream maker until it's the consistency of soft-serve ice cream, about 25 minutes. Immediately transfer to a chilled container. Freeze until firm, about 4 hours.