



Recipes from The Easy Cajun

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Watermelon Ice Cream

1/2 of a small to medium size watermelon cut into little pieces (about 4 quarts)

1 quart heavy cream

2 cups sugar

8 egg yolks

6 to 8 ounces semi-sweet chocolate chips

This recipe calls for only half an average size watermelon. So, if you purchased a whole one, split it in half lengthwise and reserve the half you will not use in this recipe for later.

Using a spoon, remove the fruit from the halved watermelon. Using your hands and a knife, remove all the seeds from the pieces. Make the watermelon pieces about 2 inches each and place them in a large bowl. Use a hand held blender to puree the watermelon pieces completely, then pour it through a strainer to remove any missed seeds or watermelon pieces that were not completely pureed. I like to put this strained juice in the fridge at this point.

In a large saucepan, over medium heat, combine the heavy cream and the sugar. Bring this mixture up to a simmer while stirring to get all the sugar dissolved. Whisk the egg yolks until they are smooth and then slowly pour them into the hot cream mixture while whisking it. Cook this for four more minutes or so while continuing to whisk it steadily. Remove it from the heat, pour into the strained watermelon puree, and allow this to cool completely after stirring.

Add the now cooled down mixture, along with the chocolate chips, to your ice cream machine (at least a 4 quart model is needed here) and follow the machine's directions. When finished, you can serve immediately, or you can place the ice cream into the empty half of watermelon. If you do this, cover it tightly with plastic wrap and then freeze until very firm.

Slice the frozen "watermelon" into one inch slices for a very impressive dessert presentation ;-)

You will not believe how wonderful this is!

"Caution: Your waistline may be in trouble if you go crazy!"



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