

Take the Cannoli Ice Cream

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I usually use Bellwether Farms basket ricotta or homemade ricotta. Calabro is another brand I admire, especially the hand-dipped ricotta packaged in a perforated tin. I would steer clear of supermarket brands like Polly-O for this recipe. I like Strega (Italian herb liqueur) in this ice cream, but it's costly. Substitute anise-flavored Sambuca, cherry-flavored Maraschino or dark rum. You can omit the alcohol but it helps keep the ice cream from freezing too hard.

Ingredients

- 3 tablespoons raw pistachios
- 2-1/2 cups top-quality whole-milk ricotta
- 1 cup less 2 tablespoons sugar
- 1-1/2 tablespoons Strega, Sambuca, Maraschino or dark rum
- 2 teaspoons finely grated lemon zest
- 1 teaspoon pure vanilla extract
- Pinch sea salt
- 1 cup heavy cream (not ultra-pasteurized)
- 2 to 3 tablespoons diced candied orange peel
- 2 to 3 tablespoons chopped bittersweet chocolate



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Directions

Preheat the oven to 350°F. Toast the pistachios for 5 minutes, cool completely, then chop coarsely. Put the ricotta, sugar, Strega, lemon zest, vanilla and salt in a food processor and puree until smooth. Scrape down the sides of the bowl, add the cream and puree again until smooth.

Transfer the mixture to an ice cream freezer and freeze according to manufacturer's directions. Transfer to a storage container and fold in the pistachios, candied orange and chopped chocolate. Freeze until firm.

Makes about 1-1/2 quarts