



Philadelphia-Style Ice Cream

While classic French ice cream has a crème Anglaise egg custard base, quick and easy Philadelphia-style ice cream doesn't contain egg. Sometimes called American ice cream or New York ice cream, Philly-style ice cream is simply flavoured cream churned into a frozen treat. I sometimes garnish ice cream with a few herb flowers for colour, such as the rosemary flowers in this photo.

Serves 4



INGREDIENTS

- 1 cup single cream (250ml)
- 1 cup syrup from poaching fruit (250ml)
- Crumble topping for serving (optional)

METHOD

1. Whisk cream and syrup together until well combined.
2. Churn in an ice cream machine until thick.
3. Serve immediately or transfer to a container, place a cartouche on top, then a lid and freeze until needed. Though Philadelphia-style ice cream is best eaten as soon as possible.
4. Serve unadorned or with crumble topping if you like.