

Léa Linster

Vanilla and strawberry ice cream vacherin

Serves 12



Ingredients

Strawberry ice cream

500 g strawberries
1 orange
100 g sugar
150 g cream

Vanilla ice cream

200 g sugar
3 egg yolks
600 ml whole milk
1 vanilla pod

Meringue

4 egg whites (140 g)
280 g sugar

Garnish

Strawberry puree
Cream

Method

Strawberry ice cream

Wash the strawberries and squeeze the orange. Then puree both with the sugar. Place the fruit puree in a metal bowl and chill in the ice compartment for around an hour.

Beat the cream until almost stiff and fold into the fruit puree. Process the mixture into ice in an ice-maker and place in the freezer.

Vanilla ice cream

Using a hand whisk, beat the sugar and egg yolks until the mixture is creamy and pale and the sugar has almost dissolved.

Slit and scrape out the vanilla pod and heat it up with the milk. Stir the vanilla milk into the egg yolk mixture. On a low heat, heat the vanilla milk without the pod until it is nearly boiling, stirring continuously with the hand whisk.

Remove the vanilla milk from the heat as soon as it has thickened slightly. Allow to cool and then chill in the freezer for an hour. Process the vanilla mixture into ice in an ice-maker and place back in the freezer.

Meringue

Beat the egg whites until they are stiff and then slowly add the sugar. Fill a piping bag with the meringue mixture and squeeze out lines onto a baking tray covered with greaseproof paper. The lines should be close enough to touch so that they form a single surface.

Cut the finished meringue into three circular vacherin cheese-shaped sections. Prepare an aluminium foil casing shaped like a vacherin cheese and brush some oil over its interior. Insert the first circular section of meringue and spread vanilla ice cream over it. Then place the second meringue section on top and spread strawberry ice cream over that. Finally, add the third meringue section on top to complete the 'vacherin'. Place in the freezer until fully frozen through.

To serve

Cut off a slice of 'vacherin' and garnish with a little strawberry puree and cream.