



# Cherry Walnut Goat Milk Ice Cream

## INGREDIENTS

3 c LaClare Family Creamery Goat Milk  
1/3 c plus 2 tbsp honey  
2 egg yolks  
1 pint of cream  
1/2 tsp whiskey  
3/4 c chopped walnuts  
1 tbsp honey  
1/2 c cherries, cut in half and pitted

## DIRECTIONS

1. Combine goat's milk and honey in a medium sauce pan and bring to a simmer (this should take about 12 to 15 minutes), stirring often
2. Lightly beat egg yolks in a medium bowl. Slowly mix in about a 1/2 cup of the hot milk, to temper the yolks . Pour the egg and milk mixture on the sauce pan and continue cooking over medium-low heat for another 5 minutes, stirring constantly until it thickens slightly
3. Remove from heat, strain and let it cool. Once it's cool, refrigerate for at least 4 hours or overnight.
4. Add cream and whiskey to the cold mixture and pour into the ice cream maker. Churn according to manufacturer's directions
5. While the ice cream is churning, prepare the caramelized walnuts. Combine walnuts and 1 tbsp honey in a non stick skillet. Cook over medium heat for about 4 minutes, stirring often. Set aside to cool
6. Once the ice cream is ready, fold in caramelized walnuts and cherries