

Strawberry Lavender Sparkling Wine Ice Cream Floats

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Original recipe and notes at www.devamadeo.com



Details:

Yield: about 1 quart of ice cream
2 large glasses of the sparkling wine floats

Total time: ice cream, 1 hour plus freezing
floats, 5 minutes

Active time: 20 minutes

Equipment: stand mixer or handheld electric
mixer, ice cream maker machine (optional),
freezer safe container

My Prep:

Ingredients:

Strawberry syrup:

- Cold water – 2 TBSP, 1 oz.
- Strawberries, halved – 2 cups, 260g
- Raw sugar – $\frac{1}{4}$ cup, 50g
- Freshly squeezed lemon juice – 2 TBSP, 1 oz

Strawberry lavender ice cream:

- Heavy cream (whipping cream), chilled - $2\frac{1}{2}$ cups, 20 oz
- Edible or culinary lavender buds - about 2 TBSP, 16g
- Cream cheese, softened (optional, see notes) - 8 oz, 226 g
- Half and half - $\frac{1}{2}$ cup, 4 oz

Steps:

Making the strawberry syrup:

In a small saucepan combine the 2 tablespoon/1 ounce of water with 2 cups/260g of strawberries, the $\frac{1}{4}$ cup/50g of sugar and the 2 tablespoons/1 ounce of lemon juice and turn the heat on in medium. Let it boil, then cook for 5 extra minutes, until the strawberries release their juice but are not completely broken. Remove from heat. Let it cool and chill for 10 to 15 minutes before adding to the ice cream base. You can make this a few days in advance as well.

Making the strawberry lavender ice cream:

Heat the $2\frac{1}{2}$ cups/20 oz of heavy cream over medium low heat for barely 3 to 4 minutes, until gently simmering. Add 1 tablespoon of the lavender buds. Continue heating for 2 minutes, stirring occasionally.

- Condensed milk - 1 can of 14 oz, 397 g
- Fresh strawberries, chopped in 4 or 6 pieces, depending on how big each strawberry is - about 2 cups

Strawberry Lavender Sparkling Wine Ice Cream Floats:

(for 2 - 12 ounces glass, divide in half if using a smaller glass)

- Ice cream - 4 scoops
- St. Germain, chilled - $\frac{1}{2}$ cup, 4 ounces
- Sparkling wine, very chilled - $\frac{3}{4}$ cup, 6 ounces
- Lavender stalk and/or strawberries to garnish

My recipe highlights:

Extra notes:

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Fill the heart!



Remove from heat and add the remaining 1 tablespoon of lavender, mixing well. Wait about 3 minutes before straining to remove the lavender buds. Place in the fridge to chill.

If using cream cheese, beat it with a stand mixer or electric hand mixer in medium speed to make it smoother. If not using continue with next step.

Add the $\frac{1}{2}$ cup/4 ounces of half and half and the 14 ounces can of condensed milk. Mix until well blended

On your stand mixer or using an electric hand mixer, both with the whisk attachment, mix the infused heavy cream until frothy in slow to medium speed (#2 in the Kitchen Aid stand mixer). Whip for 2 minutes if using your ice cream machine or 5 minutes if doing the no-churn alternative. Add the chilled strawberry syrup and gently mix for 2 to 3 minutes. Mixture will turn a very light pink.

Stop and pour the half and half mixture. Mix in the slowest speed until well incorporated and the color looks homogeneous.

If using the ice cream machine:

Transfer to your ice cream machine with the ice cream paddle already attached. Churn the ice cream about 40 minutes. At the very last minute drop the fresh strawberry pieces. Scrape ice cream to a freezer container. Cover with a cling plastic paper, pressing it to the ice cream as much as possible to prevent ice crystals on top. Wrap it around a few times more. Freeze 6 to 8 hours, preferably overnight, to get the ice cream firm and set.

If doing the no ice cream machine-churn alternative:

Fold in strawberry pieces. Transfer to a freezer container and wrap it a few times with plastic paper, making sure there's no gap between the ice cream and that first layer of paper. In two hours take it out of the freezer and give it a few churns with a spoon.

You can repeat this process in 1 to 2 hours just to make sure it is freezing well but it's not completely necessary. Freeze for 6 to 8 hours, preferably overnight, until firm and set. Always wrap tightly before storing back in the freezer.

Making the sparkling wine ice cream floats:

Drop 2 scoops of the strawberry lavender ice cream in each glass. Immediately pour $\frac{1}{4}$ cup/2 ounces of St. Germain, keeping the stream on the side of the ice cream as much as you can. Follow with a pour of the sparkling to fill the glass, about $\frac{3}{4}$ cup/6 ounces.

Garnish with smoked lavender stalks and/or a sliced strawberry.

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