



Recipes from Chef Jean Pierre Moullé
Former Chef of Chez Panisse Restaurant in Berkeley

Lemon Verbena Ice cream

Makes about 3 cups

2 cups whole milk
1/2 vanilla bean, cut lengthwise
12 lemon verbena leaves
6 egg yolks
1/2 cup sugar
1/2 cup crème fraîche

In a saucepan set over medium-low heat, scald the milk with the vanilla bean. Add the lemon verbena leaves, cover, and then set aside to seep. In a separate bowl, whisk together the egg yolks and sugar until thickened and light yellow. Pour some of the warm milk over the egg mixture, whisking vigorously all the while. Whisk the tempered yolks into the remains milk in the saucepan and cook over medium-low heat, stirring constantly with a silicon spatula or a wooden spoon until the mixture thickens enough to coat the back of the spatula or spoon. Strain the custard through a fine-mesh sieve into a mixing bowl and whisk in the crème fraîche. Cover and refrigerate. When the custard is cold, freeze in an ice cream machine according to manufacturer's direction and put aside in an airtight container in the freezer until ready to serve.