

Roasted Cherry Goat Cheese Ice Cream

Roasted cherries:

1 lb pitted dark sweet cherries
 $\frac{2}{3}$ C sugar

Goat Cheese Ice Cream:

2 C heavy cream
1 $\frac{1}{4}$ C whole milk
 $\frac{2}{3}$ C sugar
1 T corn or tapioca starch (optional)
5 oz goat cheese
 $\frac{1}{4}$ t sea salt
Balsamic reduction for serving

Roasted cherries:

Preheat oven to 400 degrees. Toss cherries with sugar in 9" pan. Roast for 30-45 minutes, stirring every 10-15 minutes until liquid has reduced and is starting to thicken. Remove from oven and let cool completely.

Ice Cream:

In a large bowl, mix goat cheese and salt and set aside. In a medium saucepan, add heavy cream, milk and sugar over medium-high heat. Bring to slow rolling boil and let boil for 4 minutes, stirring occasionally. Remove from heat and add corn or tapioca starch if using. Return to heat and boil for 1 more minute until thickened to coat the back of a spoon. Now, add hot milk mixture to bowl with goat cheese, whisking until combined and smooth. Pour mixture into a gallon ziploc bag and refrigerate until cool, at least 30 minutes. Once cool, churn in ice cream maker according to instructions as ice cream makers vary.

When ice cream is the thickness of soft-serve, begin packing into a freezer safe container in layers, alternating with roasted cherries until all of both are used up. Place a piece of parchment paper directly on top of ice cream and freeze until firm, about 4 hours.

Enjoy as is, or drizzled with balsamic reduction.