

# Strawberry Daquiri Tiramisu Ice Cream



# Biterkin

• Yields: 1.5 ltr/qrt. • Preparation time: 30 mins • Total time: 18 hrs •

## Ingredients:

### for the mascarpone ice cream:

- 350 gr/ml whole milk (12.35 oz.; 1.5 cups)
- 170 gr sugar (6 oz.; 7/8 cup)
- 80 gr egg yolks, cold from the fridge (about 4 large eggs) (2.8 oz; 1/3 cup)
- 100 gr heavy cream (3.5 oz; 1/2 cup) <sup>1</sup>
- 400 gr mascarpone cheese (14.1 oz; 1 and 2/3 cup) <sup>2</sup>
- 30 gr white rum (1 oz.; 45ml; 3 Tbs)

### for the strawberry daiquiri add-ins:

- 300 gr hulled, fresh strawberries from about 350 gr (12.3 oz; 1 pint) whole strawberries (10.6 oz)
- 100 gr sugar (3.5 oz; 1/2 cup)
- 80 gr ladyfinger biscuits (2.8 oz / 8-10 pieces store-bought)
- 30 gr white rum, to be divided (1 oz; 45 ml; 3 Tbs..)

## Instructions

Before starting make sure that your ice cream maker is ready for churning when needed. This means that if it has a removable freezer bowl, it should be put in the freezer for the whole time indicated by the manufacturer, usually 24 hours.

### Step 1 - Make the ice cream mixture

In a large heatproof bowl, put the cold egg yolks and whisk well. Put the bowl in the fridge to keep them cold, leaving the whisk in the bowl to have it ready.

In a medium saucepan put the milk and the sugar.

Warm the milk and sugar over low-medium heat, stirring often until the milk is hot and steamy and all the sugar has melted.

Increase the heat to medium-high; when the first bubbles (soft boil) appear on the surface of the milk, remove the egg yolks from the fridge and set them next to the stovetop.

As soon as the milk bubbles vigorously (full boil), remove from the heat and immediately start pouring it in a steady stream into the egg yolks with one hand, while whisking them vigorously with the other.

Important: While the custard is still hot, use a spatula to thoroughly scrape the sides and bottom of the bowl, where residues of egg yolk lie. You cannot see them, but they are there and they should be incorporated into the rest of the mixture, while it is still hot. Stir well.

Add the heavy cream and stir to combine.

### Step 2: Blend and cool the ice cream mixture

Put the mascarpone cheese into a large bowl and stir to soften.

Add the custard (from step 1) into the mascarpone, a little at a time, stirring well after each addition. Whisk well to ensure that no lumps are left.

Blend the ice cream mixture for one minute.

Pass the ice cream mixture through a fine mesh sieve and into a sealable container; refrigerate for 12 hours and up to 3 days. It has to be thoroughly cold to properly churn.

### **Step 3: Prepare the strawberries for the add-ins**

Cut the strawberries in 0.5 cm (0.2 in) small pieces and place them in a large bowl. Sprinkle the sugar over them and give them a stir, leaving the spatula in the bowl.

Leave them for 2 hours at room temperature, stirring 3-4 times to help the sugar melt.

#### For the soaking syrup:

Measure out 100 gr/ml (3.5 oz.; 1/2 cup) of the strawberry juice which has formed on the bottom of the bowl and place in a medium saucepan. Bring to a boil over medium to high heat and let it boil for 2 minutes. Keep an eye on it and if it starts turning a very dark red colour, remove it from the heat before the time is over.

Remove from the heat and pour it into a bowl. Allow to cool and add the 10 gr white rum (1 Tbs.), stirring well. Cover well and chill in the refrigerator overnight.

#### For the strawberry - daiquiri swirls:

Put the strawberries and any leftover syrup into the same saucepan and warm over medium-high heat.

Cook, stirring often, until most of the water has evaporated and the strawberry sauce reaches a jam-like consistency. This should take around 10 minutes.

Pay extra attention towards the end and stir constantly, scraping the saucepan to prevent the sauce from sticking to the bottom. If there are larger chunks of strawberries, crush them with the back of a fork.

Remove from the heat and transfer to a bowl to cool. For a smoother finish you can also blitz them with an immersion blender, if desired.

When cooled, add the remaining 20 gr white rum (2 Tbs.), cover well and chill in the refrigerator overnight.

### **Step 4: Churn the ice cream mixture**

Check that the ice cream mixture is thoroughly chilled before churning: it should feel fridge-cold to the touch.

Prepare the ice cream maker according to the manufacturer's instructions.

With the machine running, pour the chilled ice cream mixture through the canister and into the ice cream machine.

Churn until the mascarpone ice cream is creamy and has fluffed up. Depending on your ice cream maker, this may take up to 40-50 minutes.

Add the white rum, a little at a time. Leave the ice cream to churn for 10 more minutes.

Remove the removable freezer bowl filled with the ice cream from the ice cream machine, cover with a lid and put it the freezer for one hour.

## Step 5: Layer the ice cream

Prepare the ladyfingers by roughly breaking them with your hands and putting them in a food processor. Pulse until fine.

Add the soaking syrup (from step 3) and pulse again to uniformly moisten the ladyfinger crumbs. If needed, use a spoon to reach the crumbs in the corners of the food processor.

Remove the strawberry daiquiri sauce from the refrigerator and give it a stir.

Cover the bottom of the container (a 1.5 lt/qrt cake pan is perfect) with mascarpone ice cream. Add the strawberry-daiquiri sauce to create a thin layer, and add a few spoonfuls of the soaked ladyfinger crumbs. Cover with ice cream and continue alternating the layers, taking care to finish with ice cream on top.

To create the swirls: starting with the corners, insert a knife in a vertical motion all the way to the bottom and then pull upwards in circular motion as if you wanted to fold the ice cream inwards. Do this 4-5 times on the centre, as well.

Cover and let set in the freezer for 5-6 hours.

### Storage

Keep well covered to protect it from absorbing the freezer's smells.

Discard after one month of keeping in the freezer.

This strawberry daiquiri tiramisu ice cream, will most likely keep soft in the freezer for a few days, thanks to its high alcohol content.

However, like all artisanal ice creams, it freezes hard in the long term.

To soften it to a scoopable consistency, put it in the refrigerator for one hour.

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### Notes:

for cup measurements:

1 cup = 235 ml | 1 Tbs. = 15 ml. | 1 tsp. = 5 ml

<sup>1</sup> Heavy cream:

Only use heavy cream with 35% fat percentage.

Do not use lower fat versions, or else the custard may not whip. Do not use any kind of non-dairy cream.

<sup>2</sup> Mascarpone cheese:

For best results, use one with around 25% fat.

If you can only find mascarpone whose fat content significantly varies (this is more than  $\pm 5\%$  content than 25% fat), do contact me so that I can help you adjust the quantities of the ingredients.

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