

# Fresh Fig Ice Cream



This recipe is from my fabulous chef friend, Rosemary Rutland, of "Chef's Table Personal Chef Service" in Philadelphia <http://www.chefrosemary.com>  
Follow Rosemary's blog for more amazing recipes <http://rosemarysrealm.blogspot.com>

Serves 6

2 pounds fresh figs

3/4c sugar

1/2c water

1c heavy cream

1 lemon, zested

1t lemon juice

Remove the stems from the figs and then cut each into 8 pieces (for small green figs, cut in 4 pieces). Place figs in a non~reactive medium saucepan with the water and lemon zest. Cover and cook over medium heat, stirring occasionally, for about 10 minutes until figs are tender.

Add the sugar and continue to cook uncovered on medium~low heat until it reaches jam~like consistency, about 15~20 minutes. Remove from the heat and allow the mixture to cool to room temperature. Stir in the cream and lemon juice and then cover and chill in the fridge.

Churn in your favorite ice cream maker according to the manufacturer's directions.

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