

# BUTTERMILK BLUE ICE CREAM

## *with* POACHED PEARS

Chef Andrew Meek, *sage*, the restaurant, Des Moines, Iowa

**Yield:** 8 servings

### *method*

- In a mixing bowl, combine egg yolks and sugar and beat to incorporate. In a medium saucepan, bring milk, cream and **Buttermilk Blue** to a boil. Pour one ladle of the hot milk mixture into egg mixture, stir well, then pour egg mixture into the saucepan with the hot milk mixture. Stir well, then strain. Allow mixture to cool; freeze mixture in an ice cream freezer according to manufacturer's instructions.

### **Tuile Cups**

- Preheat oven to 325° F.
- Combine first two ingredients in a medium saucepan and bring to a boil.
- In a small mixing bowl, mix butter and flour until blended. Whisk butter-flour mixture into hot orange juice mixture and bring to boil, whisking constantly. Cook 3 to 4 minutes, remove from heat, and refrigerate overnight.
- Place 1 tablespoon of chilled mixture onto a silicone baking mat or parchment paper sprayed with non-stick spray. Working in a circular motion, form a 3" circle. Bake until lightly brown (approx. 15 – 20 minutes). Remove from oven and allow to rest for approximately 30 seconds. While still warm, peel off and immediately drape over the bottom of a coffee cup. Repeat.

### **Port Poached Pears & Sauce**

- Combine port wine and spices in a large saucepan and bring to a simmer over medium heat. Add pears. Cover the pears with an inverted plate, making sure to entirely submerge the pears in the wine. Simmer pears for 2 hours, or until soft and red. Remove from heat and allow to cool. Remove pears with a slotted spoon, and set aside. Strain the wine mixture.
- To prepare port wine sauce, combine 2 cups of the strained spiced port with sugar in a small saucepan. Over medium heat, reduce the sauce until thickened.
- For service, place Poached Pear in a Tuile Cup. Drizzle with Port Wine Sauce and surround pear with small scoops of Buttermilk Blue Ice Cream.

### *ingredients*

- 12 egg yolks
- 7 ounces granulated sugar
- 1 pint whole milk
- 1 pint heavy cream
- 3 ounces **Buttermilk Blue**

### **Tuile Cups**

- 3 cups orange juice
- 3 pounds granulated sugar
- 14 ounces butter, melted
- 14 ounces bread or all-purpose flour

### **Port Poached Pears & Sauce**

- 1 bottle port wine
- 1 orange, zested
- 2 cinnamon sticks
- 3 whole pieces star anise
- 6 whole cloves
- 1 tablespoon whole black peppercorns
- 8 ripe pears, peeled
- ½ cup sugar