

# Homemade Sourdough Strawberry Ice Cream

by Rochelle Greenway

- **2 Cups/484 grams of half and half**
- **1 Cup/238 grams of heavy whipping cream**
- **½ Cup/127 grams of fresh sourdough starter discard**
- **1 Cup/170 grams of chopped strawberries**
- **1 Cup/232 grams of pureed strawberries**
- **1 Cup/200 grams of sugar**
- **1 Tablespoon/13 grams of vanilla**
- **pinch of salt**

1. Whisk together the half and half and sourdough starter in a medium saucepan and heat slowly, stirring constantly.
2. When mixture comes to a simmer, reduce the heat and simmer for one minute.
3. Remove from the heat and pour into another dish.
4. Mix in the remaining ingredients and push plastic wrap over the top to prevent a skin from forming.
5. Chill at least 4 hours and then follow manufacturers directions for your ice cream maker.

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