

VEGAN GLUTEN-FREE

# Lemon Poppyseed Ice Cream

Sally Bowers, Executive Pastry Chef  
The Original Dinerant  
Portland, Ore.

YIELD: 1 QUART



The Original Dinerant

## Ingredients:

- 2 T. **arrowroot**
- 3½ cups **coconut milk**, divided
- 3 **lemons**, zest and juice only
- ¾ cup **vegan sugar**
- ½ t. **vanilla extract**
- ¼ t. **citric acid**
- ¼ cup **poppyseeds**

## Method

1. In small bowl, whisk together arrowroot and ¼ cup coconut milk to make slurry.
2. With fine microplane, zest lemons. Add zest to sugar. Mix with fingertips to release oils into sugar. Strain through fine sieve; pour into medium saucepan. Add remaining coconut milk and lemony sugar. Bring to slow boil over medium heat. Remove from heat; whisk in arrowroot slurry. Stir in vanilla and citric acid. Pour into bain-marie. Cool completely over ice bath.
3. Freeze according to ice cream maker instructions. When ice cream reaches soft-serve consistency, extract into half hotel pan. Stir in poppyseeds. Scoop mixture into freezer containers. Freeze for at least 4 hours before serving.



**sizzle**  
M A G A Z I N E