

## ROSE PETAL AND PISTACHIO ICE CREAM

Every time I treat myself to flowers or decorate my table with strewn fresh rose petals, I think of the rose witch and how I must have given her a heart attack the next day. I avoided that street for months, taking an alternate route to school until we finally moved. My mother was surprisingly pretty cool about it all and soon after started paying me an allowance for various household chores. I always felt I should have sent the old woman some flowers, but I don't remember the address, and by my account she would be 119 years old by now, for she was already at least 100 then.

2 cups heavy cream  
 2 cups whole milk  
 4 large egg yolks  
 $\frac{1}{2}$  cup sugar  
 1 teaspoon vanilla extract  
 2 tablespoons rose syrup \*  
 5 tablespoons Turkish rose jam \*  
 $\frac{1}{4}$  cup crushed raw pistachios  
 2 tablespoons dried rose petals, without stems  
 or leaves, just petals

**1** Heat the cream and milk over medium heat for 5 to 8 minutes, until the mixture almost boils.

**2** In a bowl, beat together the egg yolks, sugar, and vanilla extract until the mixture is smooth.

**3** Add 4 tablespoons of the hot cream mixture to the egg yolk mixture, stirring so the eggs won't curdle when heated.

**4** Reduce the heat to low, and gradually add the remaining egg yolk mixture to the cream and milk, being careful to prevent curdling of the eggs by continuously stirring. Cook for 3 to 5 minutes, until the mixture has thickened slightly. Stir in the rose syrup and rose jam. Cool the mixture completely, either overnight in the refrigerator or in an ice-water bath for 30 minutes.

**5** Pour the cooled cream into your ice cream maker and follow the manufacturer's instructions. When finished churning, remove the ice cream and fold in the pistachios and rose petals, mixing well to distribute evenly. Place the ice cream in the freezer for at least 6 to 8 hours (the rose syrup requires a longer freezing time) to solidify properly. **SERVES 6**

**NOTE** Both rose syrup and Turkish rose jam are available in gourmet and Middle Eastern markets, as are organic dried rose petals. If you want a more delicately scented ice cream, you can use just the jam, but it's the syrup that gives this ice cream its rosy color.

