

## Gorgonzola Ice-cream

11 egg yolks

1 Ltr Cream

200g Castor Sugar

200g Gorgonzola (or to taste)

1. Heat cream and Gorgonzola on low heat until cheese melts.
2. Whisk yolks and sugar until smooth.
3. Slowly incorporate the cream into the yolks stirring continuously.
4. Return anglaise to stove and heat on a low temp until it thickens.
5. Strain and churn in ice cream machine.

Created by Chef Adam Terbogt from the Ginger Room Old Parliament House Parkes ACT