



## STRAWBERRY CHEESECAKE ICE CREAM



### Ingredients

#### Ice Cream Batter

2 cups (500 grams)  
heavy cream, full-fat coconut  
milk, or full-fat yogurt  
1 cup (250-275 grams)  
mascarpone cheese  
or cream cheese  
½ cup sugar  
2 tbsp tapioca starch  
½ tsp vanilla extract  
¼ tsp fine sea salt

#### Filling Ingredients

2 tbsp strawberry jam  
1 cup strawberries, diced  
½ cup shortbread cookies,  
finely crumbled

#### Toppings

½ cup sliced strawberries  
6 shortbread cookies,  
broken in large pieces



### Instructions

Servings  
6-8

Prep Time  
30 mins

Mix/Freeze  
5.5 hours

Chill Time  
6 hours

Total Time  
12 hours

#### PART ONE - PREP

1. Mix the mascarpone cheese, sugar, starch, salt, and vanilla together in a bowl, then set aside.
2. Whip the heavy cream (or coconut milk, or yogurt) in a cold metal mixing bowl for 5-10 minutes. You can chill the metal mixing bowl in the freezer ahead of time, if desired.
3. Fold the mascarpone cheese mixture into the whipped cream until well combined.
4. Cover the metal bowl with plastic wrap. Place it in the coldest part of your freezer for 1 hour.

#### PART TWO - MIX & FREEZE FOR FIVE HOURS

1. After 1 hour, remove the bowl from the freezer. Stir the mixture, scraping any frozen bits away from the sides of the bowl so they recombine with the cream. Stir until smooth, for 1-2 minutes.
2. Re-cover the bowl and place it back in the freezer to chill for 1 hour.
3. Repeat this process 4 more times over the next 4 hours - mix the ice cream batter for 1 minute, then freeze it for 1 hour. Scrape the sides of the bowl each time to recombine icy bits in the batter.

#### PART THREE - ASSEMBLE & CHILL

1. Chill a metal pan ahead of time. You can line it with baking parchment, if desired.
2. Add ⅓ of the ice cream batter to the pan.
3. Swirl 1 tbsp of strawberry jam over the ice cream layer.
4. Sprinkle ½ cup of diced strawberries and ¼ cup of crumbled cookies evenly over the ice cream.
5. Add another layer of ice cream batter, then top it with another tbsp of jam, ½ cup diced strawberries, and ¼ cup crumbled cookies.
6. Add the last layer of ice cream batter.
7. Top the ice cream with larger strawberry slices and shortbread cookie chunks.
8. Place the metal pan of assembled ice cream inside a large sealed bag or ziplock. Chill in the freezer for a minimum of 6 hours. Let sit on the counter for 15 minutes to soften before serving.