

Cherry Spumoni

Note: Makes about 1 1/2 quarts)

Ingredients:

- ¾ cup milk
- ¾ cup sugar
- ⅛ teaspoon salt
- ¾ cup half and half
- 1½ cups heavy cream
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 3 tablespoons tart cherry concentrate
- ½ cup candied cherries
- ¼ cup plus 2 tablespoons slivered or sliced blanched almonds
- ¼ cup plus 2 tablespoons chopped semisweet chocolate or chocolate chips



Directions:

Place milk in a small heavy-bottom saucepan over medium heat until bubbles just begin to form around edge of pan. Remove from heat, and add sugar and salt. Stir until dissolved.

Add half and half, heavy cream, vanilla extract, almond extract and cherry concentrate. Mix well. Transfer to a bowl, and set in an ice water bath until cool, about 10 minutes.

Coarsely chop cherries. Add to chilled milk mixture. Begin freezing in an ice cream maker according to manufacturer's instructions. When ice cream has begun to thicken, after about 10 minutes, add almonds and chopped chocolate. Continue freezing until ice cream is very thick.