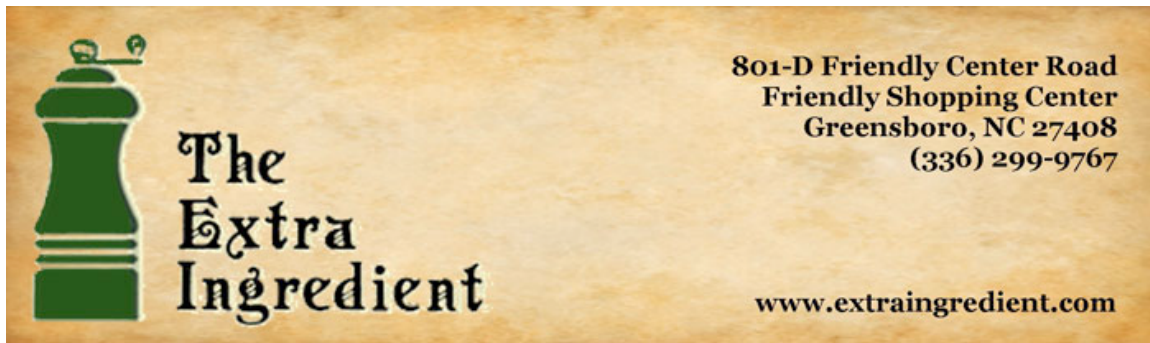




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Cappuccino Ice Cream

Makes 1 to 1-1/2 quarts

As Seattleites, we are almost obligated to love good coffee. For most of my adult life, my apartment location priority has been anywhere within three blocks of the best coffee I could find in the city: Vivace Espresso. Their stand and shops have been my morning ritual, sometimes office, and hangout spot since 2002. I start almost every day with a cappuccino from my favorite baristas. This ice cream is a tribute to Don and Lisa, the best team at Vivace. It is the dessert version of the perfect cappuccino – 8 ounces, double, sugar the shot, please!

1 cup of ground espresso beans
2-1/2 cups heavy cream
1 cup whole milk
3/4 cup sugar
Pinch of kosher salt

Thoroughly combine all the ingredients in an airtight container with a lid. Cover and refrigerate at least 12 hours or overnight. Strain the mixture through a fine mesh sieve, pressing to extract as much liquid as possible. Discard the sieve contents.

Pour the strained mixture into an ice cream maker and process according to the manufacturer's instructions. Using a rubber spatula, transfer the ice cream to a glass or plastic freezer container. Cover tightly and freeze until the ice cream is firm, at least 4 hours.