

## Crème a la Pistache Ice Cream

Yield: 1 qt

### INGREDIENTS

- 2 lb Chef's Line™ vanilla bean crème
- 1 c Glenview Farms® heavy cream
- 2 c pistachio praline paste
- 2 c shelled pistachio nuts, toasted

### PREPARATION

Remove vanilla bean crème from freezer and thaw in refrigerator. Once thawed, mix crème in a mixing bowl with the heavy cream, pistachio praline paste and pistachio nuts. Pour custard mixture into ice cream maker and start. Transfer to storage container. Keep ice cream frozen. Ice cream will keep for 6 days.

