



humphry slocombe ice cream book

by **jake godby, sean vahey & paolo lucchesi**

photographs by **frankie frankeny**



humphry
slocombe
ice cream book



HUMPHRY SLOCOMBE

ICE CREAM BOOK



by **jake godby, sean vahey**
& **paolo lucchesi**

photographs by **frankie frankeny**



CHRONICLE BOOKS
SAN FRANCISCO

For our Dads.

We couldn't have created this book alone, and thanks to everyone for all your support, especially all our guests. Either one, two or all three of us would like to express our undying gratitude to the following people. Many thanks to Laurie Aaronson, Anaheed Alani, Emily Atkinson, Lori Baker, Juan Barajas, Robert Bartrum, Eve Batey, Michael Bauer, Lady Bear, Big Gay Ice Cream, Bruce Binn, Roddy Bottum, Danny Bowien, Davy Bray, Phil Bronstein, Shawna Buchanan, Tim Burns, Kerry Carpenter, Rhiannon Charisse, Bob Cina, City Clinic, Brigid Connolly, Josh Cook, Chris Cosentino, Kitty Cowles, Jack Daniel, The Davids, Divine, Jason Dorn, Paul Einbund, Ryan Farr, Marc Freed-Finnegan, Caitlin Freeman, James Freeman, Jesse Friedman, Steve Gibanov, Kris Gilmore, Ira Glass, Tim Grables, Tatiana Graf, Aaron Gregory, Okko Grippando, Heather Ho, Sanjay Hukku, Our Irish Kids, Neil Jorgensen, Patrick Kavanagh, Anna Kharbas, Kevin Kopjak, Kate Krader, Megan Kruger, David Lebovitz, Karen Leibowitz, Kevin Lemons, Ben Leventhal, Nat Lucchesi, The Lucchesi Family, Miss Vicki Marlene, Jane Martin, Tom McNaughton, Pinky McQueen, Paul Miller, Mom, Felicity Moore, Miriam Morgan, Anthony Myint, J.J. Nece, Max Newman, Nancy Oakes, Tamara Palmer, Daniel Patterson, Melissa Perello, Tryntje Blue Rapalje, Kayne and Linda Raymond, Henry, Corola and Lou Lou Rosenthal, Steven Saftig, Andrew Samwick, Adam Sandel, Jared Scherer, Hannah Schmunk, Todd Selby, Joedei Siles, Maile Sivert, Suppositori Spelling, Lockhart Steele, Adam Timney, Truck, Blake Tucker, Gail M. Vahey, Gail B. Vahey, Elizabeth Weil, Dr. John Wilson, Chris Ying, and Caleb Zigas.

No thanks to—The Man.

Text copyright © 2012 by Jake Godby and Sean Vahey.
Photographs copyright © 2012 by Frankie Frankeny.
All rights reserved. No part of this book may be reproduced
in any form without written permission from the publisher.

Library of Congress Cataloging-in-Publication Data available.
eISBN 978-1-4521-1279-4

Designed by Vanessa Dina
Typesetting by DC Typography

Cover photograph and photographs on pages 36, 37, 60, 69, 85,
123, and 125 are by Sean Vahey.

Text selections on pages 8, 33, and 127 are from: Hennerich, George.
Let's Sell Ice Cream. Washington, D.C.: Ice Cream Manufacturing Institute, 1952.
Montandon, Pat. *How to Be a Party Girl*. McGraw-Hill Book Company, 1968.

Chronicle Books LLC
680 Second Street
San Francisco, California 94107
www.chroniclebooks.com



Introduction 8

The Humphry Slocombe Story 9

CONCEPTION 9

THE SHOP 14

WE NEEDED HELP 16

THE MISSION 20

FRIENDS WITH BENEFITS 20

SOCIAL MEDIA IS YOUR FRENEMY 22

VEGAN BY ACCIDENT 23

Tools and Techniques 25

ICE CREAM MACHINES 25

HOW TO MAKE ICE CREAM WITHOUT A MACHINE 26

OTHER TOOLS 27

BASE 101 29

CUSTARD BASE 30

The Recipes 33

SIGNATURES

Secret Breakfast 34

Tahitian V*nill@ 37

Harvey Milk and Honey 41

Open Hand Fluffernutter 45

CHOCOLATE

Here's Your Damn

Chocolate Ice Cream 46

Malted Milk Chocolate 49

Chocolate Smoked Salt 50

Barack Road 52

FRUIT

Here's Your Damn
Strawberry Ice Cream 54
Strawberry Candied Jalapeño 56
Strawberry Olive 57
Red Hot Banana 59
Elvis (The Fat Years) 61
White Miso Peach/Pear/Apple 65

PANTRY

Oolong 67
Malted Dulce de Leche 68
Blue Bottle Vietnamese Coffee 70
Honey Thyme 73
Roasted White Chocolate
and Lavender 76
Rosemary's Baby 78
Salted Licorice 79
Cinnamon Brittle 82
Peanut Butter Curry 84
Pepper and Mint Chip 87

SALADS

Balsamic Caramel 89
McEvoy Olive Oil 92
Salt and Pepper 94


EAT YOUR VEGETABLES

Pumpkin Five Spice 96
Sweet Summer Corn 98
Candy Cap 99

LICK YOUR BEER

Stout 102
Guinness Gingerbread 105
Butter Beer 106

MEAT AND CHEESE

Boccalone Prosciutto 107
 Foie Gras 111
Government Cheese 113

SORBETS

Jesus Juice 116
Thai Chili Lime 117
Cayenne Cantaloupe 118
Hibiscus Beet 120

SUNDAES

Tin Roof 121
Hot Mess 121
Gabba Gabba Hey 122
Bourbon Coke Float 122
Tranny Smackdown 124
BONUS: The Complete Breakfast
Ice Cream Cake 126

Whipped Cream and Other Delights 127

The Best Whipped Cream
You'll Ever Have 128

Peanut Butter-Curry Cookies 128

Corn Flake Cookies 129

Gingersnap Cookies 129

Graham Crackers 130

Frosted Peanuts 130

Brownies 131

Cinnamon Brittle 131

Bacon Peanut Brittle 132

Butterscotch Sauce 134

Hot Fudge Sauce 134

Bourbon Caramel Sauce 135

Marshmallow "Topping" 135



GLOSSARY, EPHEMERA,
AND DELETED SCENES
136

DUMB ANSWERS TO YOUR SMART QUESTIONS 139

INDEX
140



"Many countries of the world have long regarded us as a queer people. A people who prefer our tea iced, our apples in pies and our dairy products frozen into Ice Cream."

—George Hennerich, *Let's Sell Ice Cream*

The Humphry Slocombe Story

Hey, bitches, thanks for buying our ice cream book. We worked really hard on this thing (over many drinks) and hope you have as much fun making ice cream from these recipes as we have since opening our shop in San Francisco. We can't promise you your money back, and in fact have probably already spent it on pills and liquor, but if you don't like the ice cream, we will eat a bug.

CONCEPTION

Which one of you is Humphry and which one is Slocombe? This is something that nine out of ten people ask when they meet us. Jake Godby is not Humphry Slocombe. And neither is Sean Vahey.

Now that that is out of the way, to fully tell the story of Humphry Slocombe, we need to rewind about a decade. Hop in the time machine with us.

The concept of Humphry Slocombe started in the dark, cobwebbed quarters of Jake's mind when he was the pastry chef at Coi, Daniel Patterson's four-star restaurant in San Francisco.

Nestled in the middle of strip-club row, Coi challenges the guest to experience new things, new flavors—like Humphry Slocombe later would. There, diners were asked to leave preconceived notions at the door, and do things like put aromatic oils on their wrists to heighten the sensory experience of the meal. Jake had been bouncing around at various San Francisco restaurants, but it was in the kitchen at Coi that he went from smoking pot to smoking yogurt, making his name as a dessert innovator. And every once in a while, after hours, the staff would go next door to the strip club, where they would offer Jake's cookies in lieu of a cover charge.

All this time, with the daily inspiration of cutting-edge cuisine and flashing neon girly lights, the idea of Humphry Slocombe was brewing in Jake's head. It took a splash of smoked yogurt in the eye to make him realize that the time was now! He had just inherited a little bit of money from his father. Knowing himself pretty well, he had to put it to good use. If not, he would have found faster ways to spend it, and sadly, accountants frown upon the notion of shoes—and lap dances—as an investment.

At that point, he had been working as a cook for fifteen years. It was time to do his own thing. As much as he loved his restaurant cohorts—misfits, artists, oddballs, and lunatics all of them (if you’ve ever read an Anthony Bourdain book, the casts of characters and shared crazy culture is all true)—he didn’t think he could sustain keeping up with the hours and the lifestyle.

The original idea was an ice cream truck. Since he didn’t have the kind of money for a storefront operation, Jake’s first instinct was for a little rock ‘n’ roll ice cream truck that would make appearances at farmers’ markets and parks. He envisioned a graffiti-covered, run-down ice cream truck with punk music bellowing out of it. Hell, it would basically be CBGB’s on wheels, sans needles.

The goal was to find a commercial kitchen where he could make the ice cream during the week, and then take the truck out on the weekends. On the side, he also wanted to work with chefs to create custom flavors for their restaurants. A bespoke program, if you will.

Ice cream noir was the overall concept. It’s so easy to think ice cream and immediately think “cute.” If there’s one thing we both hate, it’s cute.

Turns out there’s not just one thing Jake hates. He also hates authority. But the State of California and the dairy board in particular are very fond of rules. Somewhere there is a list of them rules, and at some point in the truck-planning phase, he was given a mimeograph copy of one, circa 1973. Every time he found a commercial kitchen that might work, an inspector would come out—in his little hard hat and little white coat—to pour water on the floor, see which direction it flowed, and tell him why it wouldn’t work as an ice cream kitchen.

Long story short, Jake eventually concluded he had to have a “clean room” where nothing else but the production of dairy occurred. No cooking, no storage, no nothin’. After countless inspections of kitchens, all he found was that the inspectors could have saved everyone a helluva lot of time if they had just played the “clean room” card at the beginning—because no commercial kitchen that rents out space was going to have room for one.

But if anything, Jake is and was tenacious. Once he got the idea in his head that he was going to make ice cream for a living—well, that was it. And now that he knew he had to build his own kitchen, he figured he might as well just open a whole shop.

After another six months of looking around San Francisco's Mission District, he finally stumbled upon 2790 Harrison, just a few blocks from his apartment.

Money was already tight, but Jake jumped into the project, with little to no idea of how it would become a reality. He was rather terrified—of not knowing what he was doing, of failure, and of blowing all the money his father left him. At this point, he knew he couldn't do it alone. With a fistful of dollars—and not much more—in hand, he stepped off the cliff.

That's where Sean Vahey came in.

Sean is one of Jake's best friends and had long been a great source of support (but contrary to popular belief, they have never dated). Sean was at a similar point in his life—his father had recently passed away, too—and over the course of many dinners and even more cocktails, the two started the conversation that eventually led to the fruitful business partnership they have today.

Sean arrived in the Bay Area via Atlanta, where he had spent four years with the Four Seasons Hotel. The company was breaking ground on a new hotel in San Francisco and Sean joined the opening team in a new city, sight unseen. It was love at first sight. He spent about a year at the hotel, and then started working at Tartare, the restaurant where he first met Jake.

That first encounter was like a storybook tale orchestrated by a fairy godmother. Minutes after Sean first walked through the front door of the restaurant, Jake walked up to him and simply said, "Who the hell are you?"

The rest, as is said, was history.

As Jake's concept of the ice cream shop crystallized, along with his realization that he needed help, Sean was a perfect fit. His background as a food and beverage manager in fine dining would help with the partnership, doing everything that Jake couldn't—and wouldn't—do.

Basically, Jake is “not innately customer-service orientated,” and that just happens to be Sean’s strong suit. It was a match made in heaven. Or hell, depending on the day.

So after a year that witnessed signing a lease, two shady contractors, one copper pipe theft, lots of tears, and roughly \$50,000 in credit card debt, we opened the doors to our new ice cream shop on December 28, 2008.

It was called Humphry Slocombe.
Some day there will be a truck ...



name games



The name for the shop was originally supposed to be Danger Jake.

Danger Jake! Though catchy and fun, it was almost too easy, bordering cartoony. And it didn't really convey the mojo we wanted to project.

To us, the moniker "Danger Jake" conjures up images of someone taking chances and not caring what other people might think. Or a villain in *Toy Story* or *Mighty Mouse*. That's not what we were going for.

No, the name almost had to be obtuse to get across the point that we were going to do things our own way. But even while everyone else was still salivating over the possibilities of Danger Jake, we soon stumbled upon a better option.

Deep into cocktails one night, we figured out that one common ground between us was the '70s cult BBC show *Are You Being Served?* There were two characters on the show: Mr. Humphries and Mrs. Slocombe. Loosely following the "how to come up with your drag queen name" formula of taking references from your past and putting them together to come up with a name, we combined the names of our two favorite characters on the show. We figured if *Chez Panisse*—Berkeley's famous, precious ode to simple food—can name itself after a highbrow French film, wouldn't it be perfect to name a punk ice cream shop after characters from a low-rent, bawdy British comedy?

(Hey look, we worked "Chez Panisse" and "drag queen" into the same paragraph!)

The impetus remains the same as Danger Jake: Stray as far as possible from the ice cream shop stereotype of happy-happy-joy-joy. But really, how can you say "Humphry Slocombe" and not smile? We also like to think that the harder the name is to remember, the harder it is to forget (but we have been known to be delusional as well).

On the other hand, Danger Jake is still his eBay handle.

THE SHOP

The day we opened the shop, we were both exhausted. We had been building the shop on our own for months, with only a vague idea of what we were doing. Jake had been working through the night, making ice cream, while Sean had been polishing every angle of the storefront.

When the first guests walked in, there was still a table saw and sawdust on the floor. A few hours earlier, we had just scraped together \$200 for the cash register. It was the dead of winter and a cool, foggy 50 degrees outside—simply delightful ice cream weather.

Designing and building the shop had been a long, long process—fully two years of bureaucratic nightmares, calling mom for money, and avoiding everyone we knew because the first thing out of their mouths was inevitably, “So, when are you opening?”

By the time we finally opened, the only thing we managed to put on the walls was one painting—and even that was pinched from Jake’s home. It was all slightly disappointing and disorienting, because in our rush to open the doors, we’d had to neglect a lot of the visual flairs. Humphry Slocombe version 1.0 had opened, but it was bare bones.

However, we would soon acquire two design elements that quickly became signatures. One was a giant, Warhol-esque soup can painting. It’s the first thing that our guests see when they walk in, and depicts four soup cans with some of our flavors, including one with the words “Fetal Kitten” emblazoned on the front (more on that later).

The other signature design element was a two-headed calf.

First of all, yes, the two-headed calf is real. Their names are Liza and Bianca, named after Liza Minelli and Bianca Jagger.

Speaking of which here’s a fun fact: Jake has a fixation on ’70s-era NYC, particularly the club scene à la Studio 54. When he was growing up in a far-off place called Ohio, Jake frequently drove his ’79 Ford Fairmont eight hours to New York City. He almost always had no money in his pocket, but as a wannabe club kid, there was nothing better than a night out in the Big Apple. He’d hit up now-bygone places like Danceteria, Jackie 60, Limelight, and the Tunnel, wearing little outfits—and lots of

eyeliner—with the single hope of making it past the doormen. On the occasion that he couldn't find a place to crash (or a person to crash with) when clubs closed at 6 A.M., he'd usually end up catching a few hours of sleep in the backseat of the car. There was nothing better.

But we digress. Quite a bit, actually.

Liza and Bianca belong to Henry Rosenthal, or, as we've come to know him, Uncle Henry. In addition to being a film producer, he is also in possession of the world's largest known collection of taxidermic two-headed calves. They all "live" in a huge warehouse not too far away from the shop. Some are full body. Some are just heads. Some have six legs. Some are even more twisted.

We asked to borrow one for the shop. He let us use it (um, errr, them?), and it quickly became our unofficial mascot. We've had it for years now. Hopefully he's forgotten.

The first furniture we actually bought for the shop were the eight stools that line our counter. Made in 1937, they were originally from Woolworth's, the classic American five-and-dime lunch counter in Chicago. Jake bought them, sight unseen, while on a "fact-finding trip to New York" immediately after signing the lease. When they arrived, via a roundabout delivery that took a Magellen-like route across the country, the stools still had Depression Era gum under the seats. They were perfect.

With the stools in place, the rest of the work had to begin. By law, as noted earlier, we had to have a "clean room" for the ice cream making. We decided to make these inner workings visible to our guests, essentially creating a glass-enclosed sanctum right next to the cash register. Sounds great, right? Well, we quickly experienced a weird side effect: guests tend to press their faces against the glass to peer in, like it's the zoo. Even weirder, sometimes when we're on the inside, we find ourselves staring out at guests, forgetting that people can see in—and it's not like it's a one-way mirror, like in *Law & Order*. But despite the occasional awkwardness, it's nice that everyone can see exactly where our ice cream is being made.

Those are some of our successes with the design of the shop. The one big regret? Installing a white tile floor in an ice cream shop. Please don't look down at the floor when you visit.

WE NEEDED HELP

Once the big push to simply open the shop came to a close and the day-to-day operations began, we quickly realized that trying to run the shop by ourselves was not going to cut it. Just the two of us, working sunup to sundown, got old really fast. We would steal moments in the back of the shop to shove some food in our mouths. Often our sympathetic (or maybe more like pitying) neighbors would bring us food and beer. When that kept happening on a regular basis, we knew we needed some help. Any help.

Emily was our first employee. She came into the fold at the grand opening party itself, a few weeks after we first opened. She and another girl were hired for the night to tend bar, and we knew we would hire one of them permanently. Both ladies looked great behind the counter serving the booze that we'd scrounged from the bottom shelf of the Trader Joe's Wine and Spirits section, thanks to the scraps left on our credit cards.

We decided to use a scientific hiring process: we would hire whichever lady kept Sean's champagne glass full the entire night. It turned out to be Emily, and as we later found out, she did it even though her grandmother had died that day. Trouper!

Since then, she's had plenty of dealings with customers, moved from scooping ice cream to becoming Jake's kitchen manager, been on lots of "dates," and become an invaluable part of our team. And, as luck would have it, she can literally read Jake's mind.

fetal kitten



"What's your next kooky flavor?"

People love to act like we are the weird ice cream guys—like we are the witches in *Macbeth*, tossing eye of newt and toe of frog into a vat of vanilla ice cream to put on a cone later. So, our reaction to this question is always the same. First, we think WTF. Aloud, we have one reply.

"Fetal Kitten."

Every once in a while, we get a kick out of putting "Fetal Kitten" on the flavor board and then crossing it out, leading some customers to believe we ran out of our special and delicious baby kitty flavor. Some guests even get bummed out that it's gone, only to then inquire, "Well, what was in it?"

The point of Fetal Kitten is: we don't think we make wacky ice cream. Even the subtitle of the most recent *New York Times* profile was "Why does Jake Godby make such weird ice cream?"

Thing is, we just don't think we do. Challenging perhaps, but not weird. Right?

Maybe Jake just doesn't like the word itself. "Weird" was the word his grandmother would always use to describe anything she didn't understand—and it was never meant in a positive or curious way.

Yes, he is aware that his flavors aren't typical, but the corn-fed Middle American in Jake knows the soda fountain flavors have been done—and done well. There is just no reason to re-create them. Tried and true are nice; but nice is boring. And Jake, flexing his best Cartman voice, does what he wants. Isn't that the whole idea when you open up your own business? To Jake, there is just a simple logic to it. As long as it tastes good, it doesn't matter.

Is that so weird, Grandma Mildred?

A DAY IN THE LIFE OF SEAN



7:30 A.M. Snooze button.

8:30 A.M. Snooze button.

9:00 A.M. Tumble outta bed and stumble to the kitchen, pour myself a cup of ambition, and yawn and stretch and try to come to life.

9:15 A.M. Open the fridge and expect juice or milk to materialize amidst the beer and wine. One day, maybe it will.

9:30 A.M. Step over passed-out or dead body (true story) in my doorway and onto Mission Street. Walk to work, getting my morning cardio jumping over vomit and/or urine stains on the sidewalk.

9:45 A.M. Think to myself, "Boy, it sure was nice to get paychecks once upon a time."

10:00 A.M. High-five Native American prostitute outside the shop and step into work.

11:50 A.M. Realize Jake forgot to order cones, spoons, cups, and napkins. Race to store.

1:00 P.M. Reel employees in when the line starts heading out the door and everyone panics.

1:39 P.M. So glad the tranny and her boyfriend got a fishing pole. Hope they get a fish!

2:00 P.M. Ice cream for lunch.

3:45 P.M. Make hot dogs in the coffee pot. (What? You gotta eat.)

4:00 P.M. More coffee.

4:05-9:00 P.M. Crazy. Keep telling Jake not to look so annoyed answering the same questions over and over.

9:01 P.M. Many drinks at Dirty Thieves, the dive bar around the corner.



A DAY IN THE LIFE OF JAKE

7:30 A.M. Wake up to a phone call from the alarm company because the dairy delivery guy set off the alarm. Again.

8:30 A.M. Avoid temptation to have that fourth macchiato.

9:00 A.M. Walk to work.

9:01 A.M. Think to myself that someday I should count how many condoms I see on the walk to work.

9:15 A.M. Was that a gun?

9:45 A.M. Think to myself, "I wonder who I would give my two-week notice to."

10:00 A.M. Desperately try to avoid eye contact with the Native American tranny prostitute that lives in the doorway next to the shop.

10:30 A.M. Politely ask whichever employee is currently in disfavor to kindly clean the needles out of the planter box out front.

11:15 A.M. Answer phone. "No, we don't take reservations. No, we don't serve breakfast."

12:00 P.M. Open the shop.

12:01 P.M. Realize, Shit, I forgot to get the cones.

1:39 P.M. Wonder where the tranny and her boyfriend got a fishing pole.

1:45 P.M. Receive phone call that one of our employees was hit by a cab after our holiday party.

2:30 P.M. Wash our rags at the laundromat. Notice our mailman is taking a nap at the laundromat.

3:00 P.M. "I wonder who I would give my two-week notice to."

3:20 P.M. Bathroom tagged again.

3:45 P.M. Sean makes a bitchy comment. He needs to be fed.

4:00 P.M. More coffee.

4:05-9:00 P.M. Crazy busy. Try to pretend I don't mind answering the same questions over and over again.

9:00 P.M. Trade cookies for a drink at Dirty Thieves.

THE MISSION

The aroma of warm flour tortillas, wafts of a freshly rolled blunt, police tape and chalk outlines . . . Oh, sweet Mission.

There was really never any thought to opening Humphry Slocombe in any neighborhood in San Francisco other than the Mission District. For both of us, this is our home. It's our little Bay Area version of New York's East Village. (While we're on the subject of the New York and San Francisco comparison: we're happy to go to Brooklyn when in New York, but give it up, people, the East Bay is not Brooklyn.)

In so many ways, the Mission hearkens back to the Manhattan of Jake's clubbing days: transitional, a lingering edge, rough around the edges, and boasting some streets you just don't want to walk down.

How could we not be proud of the Mission? Hipsters aside, everything you want is right here.

The neighborhood is still a little sketchy in certain areas. The sidewalks are lined with artists, immigrant families, musicians, drug dealers, familiar chef faces, and even the occasional vegan.

A wider variety of foods exists here than in nearly any other area in town—Ethiopian dives, Michelin-starred destinations, trendy cocktail bars, and, of course, the ubiquitous Mexican taqueria. Markets pop up on nearly every corner selling everything from generic brand cheez puffs to boutique cheeses from a famous cow in France. Coffee shops are filled with people all day long (don't these people have jobs?), and let's face it, (sort of) cheap rent abounds.

Oh, was that a Sunday afternoon triple homicide at the pizza place down the street?

Eh, when it comes to being in the Mission, we still wouldn't change a thing. It's us.

FRIENDS WITH BENEFITS

As you may have already gathered from our frequent shout-outs, name-droppings, and flat-out pandering, we work closely with the people in our community. They inspire us, and we like our friends. And we especially enjoy our friends who come with benefits.

Sara Spearin from Dynamo Donuts is one such person. Her shop is actually just down the street from ours, and opened about the same time.

Now, there is no shortage of donut shops in San Francisco. In fact, donuts and Chinese food are a frequent combination. (Yes, in the same place. We can't figure it out either.) Anyway, Sara is taking donuts to a new place, in sort of the same spirit that we are with ice cream. For example, her most popular item is a maple-bacon donut. Call it kismet.

Over the years, the little nook of the Mission that we share with Dynamo has become a mini food tour area—we particularly enjoy seeing the Marina girls clutching their Chanel bags in their “adventurous” trip to our neighborhood.

On any given day, people can be seen in our line with freshly stuffed boxes from Dynamo; more than one person has asked us to dollop a scoop of ice cream on top of a Dynamo donut, a practice we fully support.

Dynamo is just one of many neighbors in our corner of the Mission. We try (try) to limit ourselves to one Mission-style burrito a week; classy and classic places like Pal's Take Away, Mission Chinese Food, Roosevelt's Tamale Parlor—oh, and Good Vibrations—are godsend.

Then there's Flour + Water, which holds a special place in our history. This always-crowded restaurant just a few blocks away from our shop is run by chef Tom McNaughton and fellow partners David White and David Steele. We opened around the same time as they did, and have grown up together. We learned quickly that we share a lot of the same sensibilities; on top of that, they've shared much invaluable advice with us about everything from the business to new flavors.

The Flour + Water boys actually came into our lives by chance. One day at a local coffee shop, Jake just happened to be sitting at a table next to Tom, who was brainstorming Flour + Water menus with his sous chef. Always one to eavesdrop/stalk (harmlessly!), Jake quickly figured out who his neighbors were.

In an inspired flash of quick thinking, Jake rolled up his sleeves to reveal the infamous cone tattoos. Once he did that, Tom approached him. Ladies, eat your heart out. Conversation ensued, and before we knew it, the Flour + Water guys were working with us to come up with flavors

and our ice creams were on their dessert menu. We've done a plethora of flavors with—and for—them: Brown Butter, Honey Thyme, Sweet Summer Corn, Olive Oil, Fennel, and almost a Green Pea (we couldn't quite nail that one down).

But the best part about our friendship with Flour + Water is simply that: a friendship. It's so nice to work with people who genuinely want us to succeed and care about what we do—especially when there's nothing in it for them. And vice versa.

They make pretty good food, too.

SOCIAL MEDIA IS YOUR FRENEMY

We were basically forced into using social media. Totally not complaining at all, but it wasn't on our radar at the time. Looking back now, we can say that it helped—and continues to help—our business survive in the worst of times, and thrive in the best of times.

When we first opened, we were incredibly proud of our daily-changing flavor list. In fact, we were so proud that it didn't occur to us that we would have to actually communicate the ever-changing flavors to our guests in some way. The phone was blowing up all day. For those of you thinking about starting a new business: ignoring the ringing doesn't work. We had to stop what we were doing to call out the list of flavors to every . . . single . . . caller. No one has that much time.

Enter social media.

Use the Force . . .

Sean fired up Twitter on a suggestion from a regular at the shop. Our initial findings were a bit disappointing. Tweets read “going to the mall with my gal pals” and “guess what my father said?” Bor-ing. We decided to make our tweets blatantly over the top, with the hope of simultaneously attracting some attention and sharing our flavor changes at the same time.

And by “over the top,” we mean a bit naughty, slightly dirty, and even, at times, in questionable taste. But it worked! David Lebovitz, a famous pastry chef with a ginormous Twitter following, re-tweeted us, giving us our biggest boost to date. Flavors and products quickly sold out just hours

after announcing them via Twitter. We had guests stop by minutes after posting, just because they wanted to be the first to try a new flavor.

We were having a blast, and quickly became drunk with Twitter power. But George Michael put it best: “When you shake your ass, they notice fast, and some mistakes were built to last.”

The Dark Side . . .

It was the dark side of social media. The love from fans was intoxicating. Our number of followers soared. But the venom from haters was painful—and as is common on the interwebs, there seemed to be plenty of hate to go around.

When asked for advice about social media these days, Sean stresses two things: One, your business should utilize social media such as Twitter and Facebook. And two, make sure you have thick skin.

Online haters thought nothing of slamming our ideas and mocking us at every turn. Didn't they know that we were just trying to create more business for our struggling little shop? Over the years, we've been called everything from corporate monsters to novelty ice cream fags.

There was really nothing to do about the haters. The cover of Internet anonymity makes any sort of “retaliation” nearly impossible, and besides, that comes off as sour grapes. Sean became hopeless about the paradox and even stopped posting for a while. It was a gentle nudge from a guest who said she missed the tweets that got Sean back on track. He realized that the positive feedback was far greater than the negative. Now we simply ignore the nasty and without fuel for the fire, it eventually goes away.

Nowadays, when Sean finds himself drifting off into the black hole of haters and the dark side of the Internet, he recites his perfect impersonation of Tangina from *Poltergeist*: “Come to the light Carol Anne, come to the light.” It works every time.

VEGAN BY ACCIDENT

San Francisco is our home because it embraces freaks, geeks, and degenerates like us. We can let our freak flag fly high and get nary a sideways glance. We thrive here. So you can imagine our surprise when, literally

out of nowhere, a floodgate of e-mails entitled “Stop the violence against poor little animals” started filling up our inbox.

Open for just a few weeks, we knew there had to be something amiss. There were hundreds of cut-and-paste e-mails from different and repeat addresses. Opening these messages gave way to bloody images of disemboweled animals and quotes in bold caps exclaiming “Murderer!” and “You’ll get what’s coming!” They all came from mass e-mail lists, sent out to hundreds of people who then mindlessly forwarded messages to us and had no clue who we were.

Confusion didn’t begin to describe our state of mind. This was clearly a mistake. We are both suckers for animals. Jake’s cat, Bridget, hated Jake’s dad and had some ailment that caused her to throw up every day (sometime in his shoes), but she and Jake loved each other through all the vomit. While living in the South, Sean adopted his second cat, Zero, who was given that name because he was diagnosed with feline leukemia and given just weeks to live but hung on for years. Clearly these e-mails were not intended for us. Hell-o-o, ice-cream-making cat lovers here!

A closer look at the blood-splashed e-mails revealed the culprit: foie gras. And it wasn’t just animal lovers and vegetarians but specifically vegan groups sending the e-mails. Don’t take this the wrong way, but we both laughed when we discovered this. Not because of the source, but because we hadn’t even made foie gras ice cream yet—it was just on our online flavor list. But we were already being painted as duck-slaughtering henchmen of Satan at an evil ice cream shop over in the Mission. “Beware of these two butchers.” Really?

Before the onslaught, we thought vegans loved us. Tons of guests came in asking if our sorbets are vegan (they are) and began bringing their vegan friends to enjoy our endless selection of rockin’ vegan flavors. We totally had vegan love fests going on. Now we’re public enemy number one? Oh hell to the no. You can’t have your gelatin-free sorbet and eat it too. Or can you?

We stayed quiet and let the storm pass. Deciding not to fire back was a good decision and the mess soon died down. Now anyone can enjoy one of our sorbets—or what we like to call our “vegan by accident” flavors.

Tools and Techniques

Making ice cream isn't as difficult as you might think—most of our recipes only take 10 to 15 minutes—but do note that it's very important to carefully read each recipe all the way to the very end before starting. This is good practice when following any recipe, but it's especially important when making ice cream, because once you start, it is a fairly quick process. Stopping even for a moment—because you just realized that you don't have a tool or ingredient—could cause you to overcook the base . . . or just plain piss you off.

ICE CREAM MACHINES

Unless you want to use a rock-salt gerbil-ball thing or our ghetto-style machineless technique (see page 26), you'll probably want to use some sort of ice cream maker for the recipes in this book. We have an industrial ice cream supermachine in the shop, but we've had experiences with plenty of home ice cream machines.

Long story short, your best bet is to spring \$50 for the standard, bottom-of-the-line Cuisinart ice cream maker. It's a solid choice, and the ice cream is just as good, if not better, than the alternatives that are (a) more complicated and (b) six times as expensive.

The biggest downside to the Cuisinart is that the bowl must be frozen ahead of time and must be refrozen every time you spin some ice cream. In other words, since the bowl has to freeze for at least 6 hours (but count on at least 12 to be safe), multiple batches can't be made back to back. Unless you buy multiple freezer bowls—those go for \$30 apiece.

HOW TO MAKE ICE CREAM WITHOUT A MACHINE

If you're going ghetto-style and want to try to make ice cream sans the benefits of technology, listen up.

If David Chang can sous vide a steak in his sink with hot water, you can definitely make ice cream in your freezer. All you need is a big, wide, shallow roasting pan. The more surface area, the better.

1. Prefreeze the pan as best you can. An hour should get the job done.
2. Make the ice cream as directed in the recipes that follow, including the final step of sticking it in an ice bath to get it nice and chilly.
3. Pour the chilled ice cream mixture into the cold pan.
4. Freeze for 45 minutes to 1 hour.
5. Once the ice cream starts to solidify and get icy, grab a spatula—or some sort of blunt instrument from the kitchen—and vigorously mix up the contents of the pan. The ice cream should soften. Spread it back out on the pan and put it back in the freezer.
6. Repeat the process every 15 minutes or so, mixing and stirring the mixture around to prevent it from turning into a big ice cube. Keep doing this for about 1 hour, or until it reaches a texture that resembles ice cream. Remember that the consistency of each ice cream will vary—e.g., high alcohol and sugar contents will make it softer.
7. When the desired consistency of ice cream is achieved, put it in a covered container and freeze. Eat now or enjoy later.



OTHER TOOLS

Aside from kitchen staples like a whisk, spatula, and, you know, pots and pans, there are a few more tools that we recommend to make ice cream creation a lot more enjoyable.

ADULT BEVERAGE OF YOUR CHOICE: You're in a small room, most likely all alone. Why wouldn't alcohol be involved?

CANDY THERMOMETER: Not necessary by any means, but having a thermometer to track the temperature of the custard liquid when heating it makes things a hell of a lot easier.

ELECTRIC MIXER: For the lazy kids.

MEASURING CUPS: For measuring things that fit in cups.

SCALE: Another tool that isn't essential in the slightest, but will really help perfect the recipes. It is especially handy when dealing with chocolate.

SILPAT: Why use a regular old metal baking sheet covered in buttery parchment when Silpat silicone mats are readily available? They are incredibly durable and will probably last longer than anything else in your kitchen, including that jar of oregano, this book, and you. They cost about \$20 at any kitchen store. And they clean easily, too. It's the future, people.

SPOONS: At the shop, we keep spoons everywhere for tasting. You should do the same, to taste-test both during cooking and before freezing. Ingredients vary, so you should always taste your work before spinning the ice cream. After all, if you don't like it when it's in liquid form, you probably won't like it when it's frozen.

STRAINER: Every ice cream in this book needs to be strained before going into the machine, because lumpy, unevenly flavored ice cream is the worst. Any simple wire strainer will suffice; they can be found for a few bucks at any drugstore or supermarket.

WHISK: A hell of a lot easier than mixing eggs and sugar with a fork.



BASE 101

Ice cream is supereasy to make. Most recipes are centered around four basic steps:

1. Heat milk and cream.
2. Mix eggs and sugar.
3. Stir everything together over heat.
4. Cool and freeze.

That's it!

Well, mostly. There are specifics, of course, but once you get the base down, you can make any ice cream in this book, since they all play off a variation of Custard Base (page 30). It's easy, even for kitchen dummies. (Author's note: It's true. These recipes are idiot tested, idiot approved.)

Once you have made a few bases and have the technique(s) down, we encourage you to use them to make up your own ice cream flavors. After all, ice cream is supposed to be fun. Make a base, go crazy.

*FOOTNOTE: There are really only a few ingredients and as with all cooking—and life?—the quality of what you start with is reflected in the finished product. Sure, it's cliché San Francisco speak, but at Humphry Slocombe, we really do make an effort to be as local, organic, and sustainable as possible. And believe it or not, it makes a big difference in how the ice cream tastes.



@humphryslocombe

Good rule of thumb. Don't email flavor suggestions while stoned-I know, it always sounds REALLY good (at the time).

Nov-22-2010 08:42:30 PM

custard base

2 cups **heavy cream**

1 cup **whole milk**

3 **egg yolks**

1 cup **sugar**

makes 1 quart

Get ready: This is the boring part, arguably . . . but it's important. With a few sorbet exceptions, most of our ice creams are custard based, meaning they begin with a cooked emulsion of cream, milk, egg yolks, and sugar. Compared to eggless bases—Philadelphia style, for example—custard bases tend to be richer and smoother.

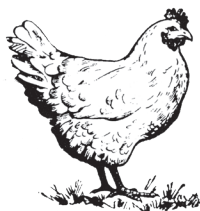
While this master recipe will spin into a delicious sweet-egg-cream-no-name ice cream that you probably never want to make on your own because it's unflavored, we're standing it alone here with a bunch of details on technique for quick reference when making the recipes that follow.

Before starting, make sure you have the bowl-in-ice-bath ready to cool down your base as soon as it's finished. The ice-bath treatment is essential, since the hot custard will continue to cook for a while, and you probably don't want to end up with sugary scrambled eggs. People will judge you.

The tools you'll need: a bowl for ice water, a fine-mesh strainer, a saucepan, a heatproof mixing bowl, measuring tools, maybe a thermometer (optional), and a blender (for the screwups).

Fill a large bowl or pan with ice and water. Put a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan (note: "Nonreactive" is a fancy way of saying not copper or aluminum, either of which can add unwanted flavor or color to the base) over medium heat, combine the cream and milk and cook, stirring occasionally, until hot but not boiling. (If you're anal enough to be using a thermometer, the temperature you're seeking is 170°F.)



cont'd



Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

When the milk and cream are so hot your finger hurts when you touch it, take the mixture off the heat.

Begin tempering the egg yolks. This means slowly add a little of the hot cream mixture to the eggs while whisking constantly. Once you have slowly added about half of the hot liquid, whisking the whole time, transfer the yolk mixture back to the saucepan.

Still with us? Good, because you're about halfway done with the recipe that will allow you to make nearly all the recipes in the rest of the book. Pour yourself a drink and light a cigarette.

Return the saucepan to medium heat and cook the mixture while stirring constantly with a rubber spatula, being sure to scrape the bottom of the saucepan so the custard doesn't scorch. If you're not careful, that shiz gonna burn. Simmer, but still don't let it boil.

The custard base is finished when it begins to thicken and heavily coats the spatula, usually about 10 minutes. For the thermometer nerds, it will read between 170° and 175°F. (If you screw up and it gets lumpy—that is, the custard curdles, or “breaks”—you might be able to save it by putting it in a blender and getting it smooth again. It's messy, but it often works. Add 1 or 2 tablespoons heavy cream while blending to make it smooth, if you need to.)

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool completely, stirring occasionally to speed it along.

When the base has totally cooled, cover the bowl tightly and put it in the refrigerator until well chilled, at least 1 hour. Then it's ready to spin in the ice cream machine whenever you're ready. Letting it rest overnight helps develop the flavor, but if you can't wait, you can't wait. (Fatty.) The base will keep for up to 4 days. You'll know when it's gone bad. If you keep it long enough, you'll have cheese—in which case, you should be reading a different book.



"A sure way to give a boring party is to invite a group of people who were all stamped out by the same cookycutter: same age, same background, same opinions. Don't do it!"

"It's awfully important to offer guests a stimulating variety of tastes, textures and colors in their food, as well as the extra little touches which are the mark of a fine cuisine. By that, I don't mean panties on the lamb chops, or paprika faithfully sprinkled on everything that's white, but original and amusing touches of things in good taste, that taste good!"

—Pat Montandon, *How to be a Party Girl*



secret breakfast

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

½ tsp **vanilla extract**

¼ cup **bourbon**

½ cup chopped **Corn Flake Cookies** (page 129)

makes 1 quart

CONCEPTION: “I learned it by watching you!” Booze and the A.M. hours have always gone hand in hand for Jake. Take, for example, the old man that frequented Jake’s father’s bar in the early morning hours. The guy had the withdrawal shakes so bad that he couldn’t lift a cup without spilling. So he had to rig up a string contraption around his arm and shoulder so that he could down his first drink of the day—a double Mule’s Ear, which comes out to about six shots.

“Jake has always been backwards and fearless.”

—Jake’s mom

Our signature flavor was born backwards, too. Some years ago, Jake was on a road trip with some college friends in his old home state of Ohio. They were randomly throwing out possible ice cream names, and his friend Eric blurted out an awesomely loaded phrase: “secret breakfast.”

It was perfect. But . . . what would be in it?

No stranger to drink, Jake had made whisky ice cream before. Since bourbon is made from corn, he figured Corn Flakes and bourbon should absolutely go together. Besides, what better hangover cure could there be?

Secret Breakfast, in its early incarnations, was the first ice cream Jake ever made for Sean. Upon tasting it for the first time, Sean’s eyes rolled backwards into his head. Throw in the catchy name, and we knew we had a hit on our hands. Little did we know we’d also created a monster. We sell at least four times as much as any other flavor.

Making and selling Secret Breakfast was the easy part. What proved to be a challenge was customers figuring out how to order it. In the time since we opened, guests have called it all kinds of things: Boozy Breakfast, Grandpa’s Morning, Surprise Breakfast, Breakfast of Champions, Secret Flakes, Don’t Tell Breakfast, Bad-Boy Breakfast.

We’ve seen at least three other ice cream shops try to copy it, to no avail. No one can seem to figure out how to keep the Corn Flakes crispy.

The secret is out . . .

cont’d



FUN FACT: This is one of our softest ice creams because of the alcohol content. It's also swell for calming down the kids. (Joking! Sorta.)

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended, then whisk in the vanilla.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Stir in the bourbon. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the chopped cookies. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



tahitian v*nill@

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

1 **Tahitian vanilla bean**

1 cup **sugar**

3 tbsp **malt powder**

3 **egg yolks**

1 tsp **vanilla extract**

makes 1 quart

V*nill@ is not a bad word, but it's associated with the plain, the mainstream, and the mundane—all the things we're not. That said, in reality, it's a beautiful, complex flavor.

When the shop first opened, we didn't offer V*nill@ ice cream. When asked about the elusive flavor, we proudly stated that it was to prove a point, hoping our guests would be challenged by our new flavors. Truth be told: it just never occurred to Jake to actually make it.

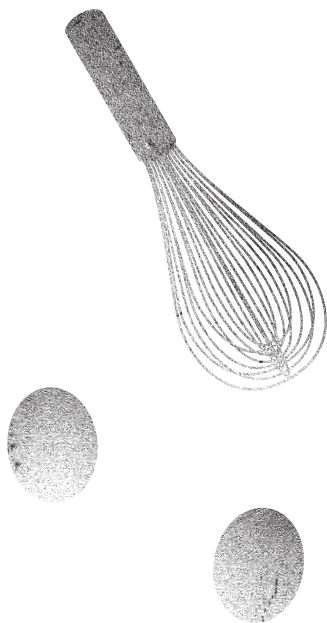
We use Tahitian vanilla beans, because they have a nice floral quality. If your store doesn't have the Tahitian variety, any other vanilla bean will do.

cont'd

FUN TIP: Don't throw out the used vanilla bean. They're expensive! Put it in your sugar jar to infuse the sugar with subtle vanilla flavor and aroma.







Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, split the vanilla bean lengthwise. Using the tip of a small, sharp knife, scrape out the insides into a medium bowl. Add the sugar and malt powder and rub it all together with your fingers to incorporate and evenly distribute the vanilla seeds. Get all the last bits from the bean (save the pod). Your hands will smell nice. Whisk in the egg yolks and vanilla extract.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Tuck the vanilla bean pod back into the custard. Let cool completely, stirring occasionally.

When the custard has totally cooled, cover the bowl and let steep and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, remove the vanilla bean, transfer the custard to an ice cream maker, and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



harvey milk and honey



2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

½ cup **honey**, preferably raw

½ cup chopped and toasted

Graham Crackers (page 130)

(We make our own, but you can
buy them at the store if you want.

We're not ones to judge.)

makes 1 quart

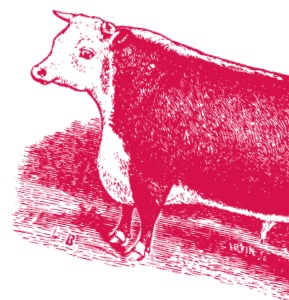
The first official Harvey Milk Day—May 22, 2009—was a monumental day in San Francisco, and we knew we had to commemorate it accordingly. (We would explain who Harvey Milk was, but if you don't know, then please close this book and kindly return it.)

We were the only place given permission by the state to make official Harvey Milk ice cream, so we needed to nail it. Luckily, when we spun our first batch of honey ice cream with buttery housemade graham crackers, we knew it was a winner.

That day, we served our newfound treat at the San Francisco LGBT Community Center to hordes of happy people. Our original thought was that Harvey Milk and Honey would be an annual special, but it was so good, we teased that if enough people demanded it, we would bring it back as a regular flavor. Well, in a couple of heartbeats we were flooded with requests. Because we stick to our promises, Harvey Milk and Honey is now in our regular rotation. It's the least we could do.

cont'd

FUN FACT: One of the first times we made honey ice cream, a swarm of bees invaded the shop. Hopefully that doesn't happen to you.



Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Stir in the honey. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the chopped graham crackers. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

umphry
Slocomb
ICE CREAM

@humphryslocombe

Today's flavors! Yes, Harvey Milk & Honey Graham Cracker is back! "Hope will never be silent" - Harvey Milk <http://yfrog.com/h6puhjj>

Dec-30-2010 03:25:32 PM

is that ice cream on your arm?

"What I always tell people is that it was so difficult to get the shop open, if I got the tattoos, then there was no turning back. So it was a commitment. The truth is, I know journalists are lazy and that it was something easy for them to write about.

People always ask me if they are real tattoos. I hope so; they cost a lot and hurt like hell not to be real."

—Jake Godby





open hand fluffernutter

2 cups **heavy cream**

1 cup **whole milk**

1 tsp **salt**

3 **egg yolks**

1 cup **sugar**

½ cup **peanut butter**,
preferably smooth

½ tsp **vanilla extract**

½ cup **Marshmallow
“Topping”** (page 135;
we make our own,
but we won't tell if you
buy it from the store.)

makes 1 quart

FUN FACT: We were inspired
to make this treat by our friends
at Dynamo Donuts (see page 21).

Project Open Hand is an organization that provides “meals with love”—get your mind out of the gutter—to people who are homebound and critically ill. They also make peanut butter and sell it, with proceeds going to charity. A friendship between Sean and Jared Scherer, director of special events for Project Open Hand, sparked a conversation. One thing led to another and now we buy their peanut butter for use in one of our best-sellers.

Besides, we thought “Open Hand Fluffernutter” sounded fun, if a little obscene.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks, sugar, peanut butter, and vanilla until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the Marshmallow “Topping.” Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



here's your **damn** **chocolate** **ice cream**

1¾ cups **sugar**
½ cup **water**
2 cups **heavy cream**
1 cup **whole milk**
2 tsp **salt**
3 **egg yolks**
½ cup **unsweetened cocoa**
 powder
4 oz **dark chocolate**
 (70%), chopped

makes 1 quart

Among our twelve daily flavors, we always have at least one type of chocolate ice cream.

This wasn't always the case. When we first opened, we, um, kind of forgot to make chocolate ice cream, period. Almost right away, guests started asking if we had any chocolate and there may or may not have been an audible "oops" heard in the back of the shop. Once the demands came streaming in, it didn't take long for us to whip up some delicious chocolate ice creams. It's usually a simple variation with add-ins, like Chocolate-Orange or Baracky Road.

However, the first time that unadorned chocolate made an appearance in our case, it was completely by accident. Someone didn't remember to put the smoked salt in a batch, and what with the children's incessant inquiries about normal chocolate ice cream getting louder, louder, and reaching a fever pitch, we finally gave up. We threw up our hands, and said, "Here's your damn chocolate ice cream!"

Our recipes for chocolate are a little different from most standard chocolate ice cream recipes. The secret is that when making the chocolate base, we caramelize the sugar first. A lot of chocolate ice creams tend to be chalky, and thus hard to scoop. Caramelizing the sugar makes our chocolate base a lot softer, giving it a pudding-like consistency. It's so good you won't feel guilty about serving it unadorned.

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, melt $\frac{3}{4}$ cup of the sugar, stirring occasionally with a heatproof spatula and watching constantly. Continue cooking until the caramel takes on a deep amber color and is a smooth liquid, about 15 minutes. Be careful not to burn it, because it goes from being perfect to burnt very quickly.

Immediately add the water to stop the cooking—but be careful because it will splatter. (Unless you think scars are sexy, which is fair.) Reduce the heat to medium and stir until smooth. Add the cream, milk, and salt and cook, stirring occasionally, until the mixture is hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and the remaining 1 cup sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Just toward the end of cooking the custard, whisk in the cocoa powder. At this point, whisk constantly until finished, because cocoa burns very easily. When the custard is done, remove from the heat.

Put the chocolate in a large heatproof bowl. Pour the hot custard over the chocolate and whisk until the chocolate is melted and the mixture is smooth. Immediately pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



malted milk chocolate

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

3 oz **milk chocolate**, chopped

2 oz **dark chocolate**
(70%), chopped

3 tbsp **malt powder**

makes 1 quart

You know how a really great milkshake tastes like really great ice cream? Well, Malted Milk Chocolate is an ice cream that tastes like the best milkshake you've ever had. Essentially, it's a shake on a cone.

It's a straightforward ode to Americana. Kids love it, and adults will have flashbacks to their childhoods. Or at least to last week when you sat home alone and watched *Happy Days* reruns on cable.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat. Put both chocolates in a large heatproof bowl and pour the hot custard over them. Whisk until the chocolates are melted and the custard is smooth. Whisk in the malt powder and immediately pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

chocolate smoked salt

1¾ cups **sugar**
½ cup **water**
2 cups **heavy cream**
1 cup **whole milk**
3 **egg yolks**
½ cup **unsweetened
cocoa powder**
4 oz **dark chocolate**
(70%), chopped
1 tbsp **smoked salt**

makes 1 quart

Jake likes chocolate and salt together. Case in point: when he goes to the movies, he gets a big bag of M&M's and a bucket of popcorn. And combines them. Hey, don't knock it 'til you've tried it.

Chocolate is an inherently tough flavor for pairing and/or creating variations. Because our chocolate is so rich and flavorful, it takes really assertive added flavors to cut through the chocolate and shine. Probably no other flavor epitomizes Humphry Slocombe's salt-sweet marriage quite as well—or blatantly—as Chocolate Smoked Salt. It's perfect with a splash of nicer olive oil on top.

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, melt ¾ cup of the sugar, stirring occasionally with a heatproof spatula and watching constantly. Continue cooking until the caramel takes on a deep amber color and is a smooth liquid, about 15 minutes. Be careful not to burn it, because it goes from being perfect to burnt very quickly.

Immediately add the water to stop the cooking—but be careful because it will splatter. Reduce the heat to medium and stir until smooth. Add the cream and milk and cook, stirring occasionally, until the mixture is hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and the remaining 1 cup sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Just toward the end of cooking the custard, whisk in the cocoa powder. At this point, whisk constantly until finished, because cocoa burns very easily. When the custard is done, remove from the heat.

Put the chocolate in a large heatproof bowl. Pour the hot custard over the chocolate and whisk until the chocolate is melted and the mixture is smooth. Immediately pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the smoked salt. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

FUN TIP: Smoked salt is increasingly simple to find. You can get it nowadays at most gourmet stores and many well-stocked supermarkets, as well as kitchenware stores like Sur la Table. We like using smoked salt to give another layer of flavor, but you can use normal salt, too.

baracky road

1¾ cups **sugar**
½ cup **water**
2 cups **heavy cream**
1 cup **whole milk**
2 tsp **salt**
3 **egg yolks**
½ cup **unsweetened
cocoa powder**
6 oz **dark chocolate**
(70%); 4 oz chopped,
2 oz melted
½ cup **mini marshmallows**
½ cup chopped **walnuts**

makes about 1 quart

Obviously, Baracky Road is our ode to America and the 44th president of the United States. We first made it on Tuesday, January 20, 2009, the day of his inauguration, and served it at that week's installment of Mission Street Food, a nearby pop-up restaurant that would later evolve into several award-winning, ground-breaking eateries. They were our first restaurant clients, and at the time, we had been open for about a month. Mission Street Food's instant popularity was instrumental in getting our brand known to restaurants and diners alike. We feel like we've grown up together.

Nowadays, we revive Baracky Road every year on Martin Luther King Day . . . alongside I Have a Dreamsicle ice cream.

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, melt ¾ cup of the sugar, stirring occasionally with a heatproof spatula and watching constantly. Continue cooking until the caramel takes on a deep amber color and is a smooth liquid, about 15 minutes. Be careful not to burn it, because it goes from being perfect to burnt very quickly.

Immediately add the water to stop the cooking—but be careful because it will splatter. Reduce the heat to medium and stir until smooth. Add the cream, milk, and salt and cook, stirring occasionally, until the mixture is hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and the remaining 1 cup sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Just toward the end of cooking the custard, whisk in the cocoa powder. At this point, whisk constantly until finished, because cocoa burns very easily. When the custard is done, remove from the heat.

Put the chopped chocolate in a large heatproof bowl. Pour the hot custard over the chocolate and whisk until the chocolate is melted and the mixture is smooth. Immediately pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the marshmallows and walnuts. (We call for $\frac{1}{2}$ cup of each, but of course, it's totally up to you, adjust as you like.) Drizzle in the melted chocolate and stir it vigorously to create chocolate chips. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.





here's your **damn strawberry ice cream**

1 pint fresh ripe **strawberries**,
hulled and halved

2 cups **heavy cream**

½ cup **condensed milk**

¾ cup **sugar**

2 tsp **salt**

1 tbsp **red wine vinegar**

makes 1 quart

FREE ADVICE: Recipes for fruit ice creams are always a little tricky, because the fruit is always going to be a little different. There's a simple solution: Taste it before you freeze it. If you think it needs a little more sugar, add a pinch more. If you think it is too sweet, add another splash of vinegar. Look, now you're a chef!

We've only served good ol' plain Middle American strawberry ice cream once. It was in the aftermath of the epic Tranny Smackdown (see full story, page 124). The reason we made it for that event is that we wanted an ice cream that would be as delightfully trashy as possible—and, more important, we needed one that would adequately approximate the look of smudged makeup.

The Tranny Smackdown came and went in a blaze of glory, balloons, and garters. When we showed up at work the next day, we had a bunch of leftover strawberry ice cream, so we had to sell it in the shop. It was the first and only time that normal strawberry ice cream has ever graced our menu. Maybe it was because we were a little hungover.

But even though we never offer it solo in the store, we decided to put the recipe in the book, because everyone likes strawberry ice cream. And read on; we have plenty of spicy and salty strawberry variations and encourage you to conjure up your own.

No cooking involved in this one. All you have to do is put the strawberries in a blender and process to a smooth purée. Strain through a fine-mesh strainer to remove the seeds, or leave unstrained. It's up to you. (Some of us hate getting those little seeds stuck in our teeth.) Transfer the strawberry purée to a large bowl; add the cream, condensed milk, sugar, salt, and vinegar; and whisk it all together until the sugar is dissolved.

Transfer the mixture to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



strawberry candied jalapeño

for the candied jalapeño:

1 jalapeño chile

1 cup sugar

1 cup water

1 pint fresh ripe strawberries,
hulled and halved

2 cups heavy cream

½ cup condensed milk

¾ cup sugar

2 tsp salt

1 tbsp red wine vinegar

makes 1 quart

Oh yes we did. Strawberry just got kinky; our Strawberry Candied Jalapeño ice cream redefines sugar and spice. You will submit.

To make the candied jalapeño: Stem and seed the jalapeño. Chop the chile finely and set aside.

In a medium saucepan over medium-high heat, combine the sugar and water and bring to a boil, then reduce the heat to maintain a simmer. Add the jalapeño and continue to simmer until candied, about 10 minutes. Drain through a fine-mesh strainer, saving the freshly candied jalapeño bits and discarding the liquid. Spread the candied chile pieces on a plate to cool.

Put the strawberries in a blender and process to a smooth purée. Strain through a fine-mesh strainer to remove the seeds, or leave unstrained. Transfer the strawberry purée to a large bowl; add the cream, condensed milk, sugar, salt, and vinegar; and whisk it all together until the sugar is dissolved.

Transfer the mixture to an ice cream maker and spin according to the manufacturer's instructions. Fold in the candied jalapeño. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

umphry
slocumb
ICE CREAM

@humphryslocombe

You got my ice cream now you want my cone...and I'll- I'll do almost anything that you want me to do, but I can't go for that. No-no can do.

Jan-19-2011 03:26:39 PM

strawberry olive

for the candied olives:

12 or so best-quality **cured black olives** (we like Kalamata)

1 cup **sugar**

1 cup **water**

1 pint fresh ripe **strawberries**,
hulled and halved

2 cups **heavy cream**

½ cup **condensed milk**

¾ cup **sugar**

2 tsp **salt**

1 tbsp **red wine vinegar**

makes 1 quart

The salty sister to Strawberry Candied Jalapeño's spiciness, Strawberry Olive is a "Wow" flavor. In fact, if they don't know any better, people won't even figure out that those are specks of olive. But when they do eventually put two and two together, they'll be very proud of themselves for expanding their horizons, to much deliciousness.

To make the candied olives: Pit and finely chop the olives and set aside.

In a medium saucepan over medium-high heat, combine the sugar and water and bring to a boil, then reduce the heat to maintain a simmer. Add the olives and continue to simmer until they begin to look a little transparent, about 10 minutes. Drain through a fine-mesh strainer, saving the freshly candied olive bits and discarding the liquid. Spread the candied olive pieces on a plate to cool.

Put the strawberries in a blender and process to a smooth purée. Strain through a fine-mesh strainer to remove the seeds, or leave unstrained. Transfer the strawberry purée to a large bowl; add the cream, condensed milk, sugar, salt, and vinegar; and whisk it all together until the sugar is dissolved.

Transfer the mixture to an ice cream maker and spin according to the manufacturer's instructions. Fold in the candied olives. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.





red hot banana

3 ripe **bananas**, sliced
1 cup **brown sugar**
½ cup **water**
2 cups **heavy cream**
1 cup **whole milk**
1 tsp **salt**
3 **egg yolks**
1 cup **granulated sugar**
½ cup **Red Hots**, chopped
(yessir, the ones
from the candy aisle)

makes 1 quart

BANANA ICE CREAM is easy to make and goes well with everything, so why make it “plain”? Someone once told Jake that if it’s worth doing, it’s worth overdoing. Banana is like bacon in the sense that it seems to go well with everything. In fact, it goes well with bacon: see page 61.

Is that Red Hot Banana or are you just happy to see me?

Once upon a time, Jake worked at Boulevard (not a street corner but an actual, famous San Francisco restaurant!). It’s the longest job he’s ever held down: four whole years. Two of Jake’s biggest mentors there were Boulevard’s chef/owner Nancy Oakes and the late, great pastry chef Heather Ho. At a time when most restaurants were simply plopping crème brûlée on the table, Heather was already breaking boundaries into savory desserts.

One of Jake’s favorites was a banana tarte Tatin with Red Hot ice cream. The flavor combination struck him as genius and stuck with him ever since. And yes, we use actual Red Hots—why try to duplicate a thing that is already perfect? That’s why Humphry Slocombe will never be fully organic.

This is a unique, addictive flavor and one guaranteed to get eaten immediately—but if your Red Hot Banana doesn’t go away after a few days, you might have to go to the doctor.

cont’d

Date: Thu, Aug 13, 2009 at 12:29 AM
Subject: The ice cream’s colors.
To: info@humphryslocombe.com

I have just started to love ice cream from Humphry. They look horrible to me at the first glance because mostly are too colorful. I would prefer more if the ice cream just look natural.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the bananas, brown sugar, and water. Cook, stirring occasionally, until the bananas are completely mushy, about 10 minutes. (Watch out for burning. Burning is bad.) Transfer to a blender, reserving the saucepan. Process the banana mixture to a smooth purée. Set aside.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In the reserved saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the banana purée, egg yolks, and granulated sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

Transfer the custard to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the Red Hots. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



elvis (the fat years)

3 ripe **bananas**, sliced
1 cup **brown sugar**
½ cup **water**
2 cups **heavy cream**
1 cup **whole milk**
1 tsp **salt**
3 **egg yolks**
1 cup **granulated sugar**
½ cup chopped
Bacon Peanut Brittle
(page 132)

makes 1 quart

This hunka-hunka frozen love came into existence when a sheet of our bacon peanut brittle came out a bit overdone. Instead of wasting the ruined brittle, we spun our new red-headed stepchild into submission by adding it to our banana base. Fat Elvis was born.

The flavor combination came easily enough; the name was another story. We made the ice cream work, but then got stuck, tossing around lots of monikers, including “The Elvis Presley” and “Choke on This, Elvis.” Nothing felt right, until Emily chimed in with “Elvis: The Fat Years.” Ding-ding-ding!

We dropped the first bucket of it in the dipping cabinet and announced its arrival on Twitter. Elvis die-hards and meat ice-cream fans alike flooded the store. We ran out of an entire batch before we knew what happened. Elvis was in the building . . . to stay.

We recommend a half cup or so of brittle, but you can add as much as you can handle. After all, your heart isn’t going to attack itself. The King wouldn’t have it any other way.

cont’d

FUN FACT: The only flavor
Jake hates more than banana
is bacon.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the bananas, brown sugar, and water. Cook, stirring occasionally, until the bananas are completely mushy, about 10 minutes. (Don't let it burn.) Transfer to a blender, reserving the saucepan. Process the banana mixture to a smooth purée. Set aside.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In the reserved saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the banana purée, egg yolks, and granulated sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

Transfer the custard to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the brittle. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

Date: Wed, May 4, 2011 at 8:40 PM

Subject: Bacon Ice Cream

To: info@humphryslocombe.com

Greetings! We are having an office party with a bacon theme. Please tell me that you have at least one bacon flavor at all times.



Humphry
Slocombe

ICE CREAM

NEW FAT HEARS



white miso この味は驚くばかりである！ peach/pear/apple

1¾ cups **sugar**,
plus more if needed

2 large **peaches, apples, or pears** (we like Anjou), pitted or cored and cut into chunks. Pears and apples should be peeled, but the peaches don't have to be. (Note: If you're using out-of-season fruit—which is often less flavorful—feel free to toss in an extra one to coax out more flavor.)

2 tbsp **white miso**

2 cups **heavy cream**

1 cup **whole milk**

3 **egg yolks**

makes 1 quart

We make White Miso ice cream in the summer with peaches, in the fall with apples, and in the winter with pears. Alice Waters would be so proud of us . . . you know, if she knew who we were.

Doing a flavor with miso was a natural and logical extension of our love for savory elements in our ice creams. Miso is a thick traditional Japanese soy paste that's often used as a condiment or a flavor ingredient in cooking, and it's been growing in popularity as an ingredient in desserts. Since miso is so salty, this is one of the few recipes in the book that doesn't call for added salt or vinegar.

In his search to get the flavors right, Jake went to a Japanese supermarket and bought pretty much every kind of miso in the joint: red miso, mixed miso, rice miso, purple miso, soy-only miso, miso-horny, and so on. He eventually settled on a white style. White miso is much more delicate than its counterparts. It's mellow. He still doesn't know what the label says, but boy, it sure gets the job done.

White Miso is another "Wow" flavor, with distinct umami undertones that pair well with the seasonal tree fruits. It also goes secretly well with a scoop of Guinness Gingerbread, or simply a little splash of olive oil on top.

cont'd

INSPIRATION: Jake used to serve miso apple butter with crêpes and olive oil ice cream.

In a medium, heavy-bottomed saucepan over medium heat, melt $\frac{3}{4}$ cup of the sugar, stirring often, until it takes on a nice sandy color and is a smooth liquid, 10 to 15 minutes.

Quickly add the fruit and stir to coat with the sugar; this will prevent the sugar from caramelizing any further and/or burning. Cook until the fruit is soft, about 10 minutes or so, depending on which fruit you're using and its ripeness.

Transfer the caramelized fruit to a blender. Add the miso and process to a smooth purée. Set aside.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream and milk and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and the remaining 1 cup sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat. Add the fruit-miso mixture and stir to mix completely. Pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally. Taste for sweetness; add a little more sugar if needed.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



@humphryslocombe

White Miso Pear has returned! Organic
Mellow Miso & oven roasted Anjou Pears.
Domo arigato Jake!

Jan-14-2011 05:25:36 PM

oolong

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

2 tbsp **oolong tea**

3 **egg yolks**

1 cup **sugar**

makes 1 quart

FUN TIP: Scoop some Oolong atop Gingersnap Cookies (page 129) for a delightfully charming grown-up ice cream sandwich, with a British twist. It's da bomb and the dish we typically serve at bigger events.

If you ever want us to make a flavor or use a product, here's a hint: Tell us it was handpicked by monkeys.

That was what happened with oolong tea. A former coworker told us it was a special tea that is handpicked by monkeys. We were sold. Done.

It's true; monkeys were involved in the making of this ice cream. Side note to PETA: none were injured.



In a medium, heavy-bottomed saucepan over medium-high heat, combine the cream, milk, and salt and bring to a boil. Remove from the heat and add the tea. Let steep for 20 minutes.

After 20 minutes, strain the liquid mixture into a large, heavy-bottomed, nonreactive saucepan. Place over medium heat and cook, stirring occasionally, until hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

malted dulce de leche

1 ½ cups **sugar**

½ cup **water**

½ cup **dulce de leche**
(see recipe introduction)

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

3 tbsp **malt powder**

makes 1 quart

This is the flavor that a woman
once bought as the last meal for
her dying cat.

Ay dios mio. Dulce de leche has always been a go-to ingredient for Jake. In his pastry chef past, he used to serve a warm milk with malt and dulce de leche—basically the warm version of this ice cream.

Malted Dulce de Leche ice cream is velvety and soft, due to its high sugar content. Yes, it's sweet, but not sickeningly so, thanks to the malt powder and salt. And, ahem, it's probably our most fattening flavor, thanks to—well, you'll see the ingredients. Simply put, it ain't on anyone's diet plan. Kids love it, but it's surprisingly complex.

You can buy prepared dulce de leche at most Hispanic grocery stores or the Latin section of a good supermarket, but if you're a real go-getter, you can make your own by boiling an unopened can of condensed milk for 3 hours. Just make sure to keep it completely submerged in the water. If you don't, it will explode. Trust us on that one.



@humphryslocombe

Today's flavors - and put on your cha-cha
heels b/c Malted Dulce de Leche is here!

<http://twitpic.com/3win5e>

Feb-04-2011 05:02:34 PM

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, melt $\frac{1}{2}$ cup of the sugar, stirring occasionally with a heatproof spatula and watching constantly. Continue cooking until the caramel takes on a pale amber color and is a smooth liquid, about 10 minutes. Be careful not to burn it, because it goes from being perfect to burnt very quickly.

Immediately add the water to stop the cooking—but be careful because it will splatter. Reduce the heat to medium and stir until smooth, then whisk in the dulce de leche. Add the cream, milk, and salt and cook, stirring occasionally, until the mixture is hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and the remaining 1 cup sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and whisk in the malt powder. Immediately pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



blue bottle vietnamese coffee

2 cups **heavy cream**

1 cup **whole milk**

1 tsp **salt**

3 **egg yolks**

1 cup **sugar**

3 tbsp **strong ground coffee**

1 tbsp **ground chicory**

½ cup **sweetened
condensed milk**

makes 1 quart

Of the twelve flavors Humphry Slocombe offers daily, Vietnamese Coffee is one of three that never changes, along with Secret Breakfast and Tahitian V*nill@.

We are both coffee whores—think three macchiatos every morning, followed by mid-afternoon cappuccinos. Please don't speak to either one of us prior to morning coffee. No—really. (We won't talk about our shameful Diet Coke habit.)

Legit ice cream shops must have coffee ice cream. It's just a fact. Our variation is an interpretation of Vietnamese coffee, and, surprise surprise, it's not cloyingly sweet like most coffee ice creams and actually tastes like coffee.

There was never any doubt that we would use Blue Bottle for our coffee ice cream. For starters, we needed some street cred while we were getting off the ground, and at that point, Blue Bottle was one of the only artisan coffee roasters in San Francisco. Nowadays, we can't even keep up with all the great coffee options.

But even more so, Blue Bottle mastermind James Freeman has been a true friend and a mentor for us. He changed the coffee landscape in our town—and, some would argue, in America. He has been an inspiration, and we've tried to model ourselves after Blue Bottle in many ways. He's always around for advice, too.

We've had a partnership with Blue Bottle since the beginning and use Giant Steps blend in our ice cream. As one of their stronger blends, it's assertive enough to overcome the cream and sugar. Also, it smells really good.

cont'd



But you don't need Blue Bottle coffee for this recipe—any coffee will do. Opt for top-notch coffee, preferably from a local roaster. The condensed milk makes it “Vietnamese” as well as a little creamier. The secret ingredient is the chicory, which gives it a nice sharp edge and makes it all taste a little more like actual coffee. You can find chicory at natural foods stores.

CAUTION: After eating this coffee ice cream, there is a big chance you'll never be able to have any other coffee ice cream again. You've been warned.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fill the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Stir in the coffee, chicory, and condensed milk while it's hot (you can't cook condensed milk because it'll burn). Let cool, stirring occasionally.

When the custard is totally cool, cover and let steep and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard pour it through a fine-mesh strainer into an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

BLUE BOTTLE OFFERS

affogati in some of its cafés around San Francisco. Here's how to make a Humphry Slocombe/Blue Bottle *affogato*: Put a scoop of Secret Breakfast (page 34) in a latte bowl or a coffee mug and pour a shot of espresso over it. Four Barrel, another San Francisco coffee roaster we like, also makes their own version, with stout-flavored ice cream and espresso. The possibilities are endless.

honey thyme

½ cup **honey**, preferably raw

1 tsp **fresh thyme**, minced

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

makes 1 quart

Honey ice cream was the natural love child of our lust for the raw blackberry honey we found at local vegetarian grocery store Rainbow Grocery Cooperative. It was so good, we used to buy it in bulk, pumping it out of giant steel drums. For those unaware, raw honey is a completely different beast than the cooked, ultra-processed syrup that comes under the guise of honey in those little plastic bears. The upshot: Always buy raw honey when you can. (Unfortunately, we can't go back to Rainbow anymore because Jake started leaving meat on the shelves, but that's another story.)

With our big love of honey, we knew we had to make a flavor. But honey ice cream is so delicate, it needed one more component. Coincidentally, Flour + Water chef Tom McNaughton suggested thyme. The plan was to bring the experimental ice cream to one of his underground dinners, prior to his restaurant opening.

With Honey Thyme in hand, we showed up at the stealth dinner after work one night, dressed in our normal, casual attire and whatnot. Little did we know the dinner was a very formal affair, with a \$200 tasting menu, coat check, and all kinds of swankiness. There were even candles! We were underdressed and over our heads. We probably smelled, too. Naturally (and rightfully), they seated us in the corner, at the equivalent of the kids' tables. We were the poor stepchildren.

Fortunately, Honey Thyme was a hit. Tom served it alongside an olive oil cake, and we felt somewhat vindicated, if slightly embarrassed.

cont'd



In a small bowl, stir together the honey and thyme and let it infuse for at least 2 hours or up to overnight.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Stir in the honey-thyme infusion. Let cool, stirring occasionally.

When the custard is totally cool, cover and let steep and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



@humphryslocombe

It's Friday, whoahoo! Start the weekend off with some ice cream - you gotta lick it, before we kick it...

Jan-14-2011 11:14:22 PM

roasted white chocolate and lavender

8 oz **white chocolate**, chopped

2 cups **heavy cream**

1 cup **whole milk**

2 tbsp **lavender** (fresh or dry)

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

makes 1 quart

So, Roasted White Chocolate and Lavender was Jake trying to be trendy. The next day he went out and bought skinny jeans.

He had been witnessing roasted white chocolate popping up on dessert menus all around town. Having never really cared for straight-up white chocolate, he got intrigued. Was there something to this newfangled roasted version? Turns out that roasting the white chocolate turns it into something completely different, in the same way that plain old sugar morphs into gooey delicious caramel when cooked.

The lavender component was a similar story. He never liked floral flavors. Rose, jasmine, chamomile, violet? To Jake, they all taste like potpourri.

Then the light went on. Since he already didn't like white chocolate, why not pair it with something else he didn't like? See, he's funny that way. It's actually a really beautiful ice cream.



@humphryslocombe

Reminder! We're closing at 7pm tonight for our Employee Holiday Party-aka-Sexual Harassment & Sensitivity Training classes w/pizza + beer.

Dec-13-2010 05:43:12 PM

Preheat the oven to 300°F.

Put the white chocolate in a small baking dish and roast, stirring occasionally, until it is a uniform light brown color, about 30 minutes. It will also be very dry and crumbly. This will look like a mistake. In fact, a big ol' hot mess. But trust us, it will be good. When the color is right, remove from the oven and set aside.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, lavender, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Gradually add a little of the warm custard to the dish with the roasted chocolate and whisk together until smooth. There may be some bits of chocolate that don't melt, but you're going to strain it eventually, so who cares? Scrape the melted chocolate mixture back into the pan with the remaining custard and stir to mix well. Pour it into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard is totally cool, cover and let steep and chill in the refrigerator overnight. When you are ready to freeze the custard, (using a rubber spatula) push it through a fine-mesh strainer into an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

rosemary's baby

½ cup **pine nuts**, chopped

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

2 tbsp **olive oil**

1 tsp **fresh rosemary**, minced

makes 1 quart

Originally named Rosemary Pine Nut (snooze), this outstanding flavor needed an outstanding name. Sean is a huge fan of scary movies, and a horror film starring Mia Farrow and a demon child seemed a perfect fit.

We always make it on Halloween, but despite the catchy name, it's really just a riff on the classic Italian combination of fresh rosemary and pine nuts. It's another one of our flavors that takes on an unlikely, challenging flavor combination in ice cream, made more accessible by a familiar name and familiar ingredients.

In a small, dry frying pan over medium heat, sauté the pine nuts until they turn lightly golden in color and start to become fragrant. Pine nuts burn very easily due to their high fat content and are not cheap. In other words, be careful. As soon as the pine nuts are nice and toasty—but not black and burnt—pour them onto a plate to cool and set aside.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Stir in the pine nuts, olive oil, and rosemary. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

salted licorice

2 cups **heavy cream**

1 cup **whole milk**

6 **black Red Vines licorice**,
cut into ½-inch pieces

1 tbsp **salt**

3 **egg yolks**

1 cup **sugar**

makes 1 quart

At Humphry Slocombe, we serve hordes of loyal, beloved regulars each day. Some are more promiscuous than others, and try all our flavors, mixing it up each visit. Others are monogamous followers of specific flavors, like the one guy who comes in every day for a gallon of vanilla ice cream (for serious), or the devout woman who calls like clockwork to see if we have Rosemary's Baby.

One particular young lady was a big fan of Salted Licorice, and arrived promptly every time we had it in stock. After several visits, she came in one day bearing a gift: a bag of black, salty licorice that she brought back from Sweden. When Sean didn't register who or what she was, she became very insulted, threw the candy at him, and stormed off. As soon as she left, Sean remembered her and felt terrible. Angry Licorice Girl, please come back. Sean is very sorry.

Nearly everyone has a childhood reference to licorice. Salted Licorice reminds some guests of their travels to Eastern Europe and Scandinavia, where black licorice is ubiquitous. For other guests, Salted Licorice conjures up memories of chewy Red Vines in movie theaters. And it should, because we actually use Red Vines—the **black** ones, that is. Every once in a while, Sean stretches the truth by saying we use real licorice root. Technically, that's not incorrect . . . we just use real licorice root after it's been made into Red Vines. We're not afraid to be a little trashy. But not as trashy as Twizzlers. Those are gross.

cont'd



Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, licorice, and salt and cook, whisking occasionally, until much of the licorice has melted and the mixture is hot but not boiling, about 20 minutes.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



@humphryslocombe

**Our "After School Special" ice Cream:
Chocolate covered Ridge potato chips
swirled w/caramel in Tahitian V*nila is
available only @ Sporks!**

Jan-20-2011 04:14:40 PM

cinnamon brittle

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

2 tsp very fresh **ground cinnamon**, preferably cinnamon sticks ground to a fine powder in your spice grinder

½ tsp **orange oil**

½ cups chopped **Cinnamon Brittle** (page 131)

makes 1 quart

In the history of the world, Humphry Slocombe might be the only place where science fiction unites with the Spice Girls. That is, aside from the Spice Girls' widely-acclaimed motion picture debut, *Spice World*.

See, when Sean first announced Cinnamon Brittle via Twitter, he made obscure references to his favorite Spice Girls song ("Colors of the world . . . spice up your life!") and then, even more obscure references to the sci-fi classic movie *Dune* (which takes place in a world where "he who controls the spice controls the universe"; don't ask). Sean was worried no one would get his jokes, but of course, the Internet is full of people who love both '90s-era girl pop bands and science fiction. Those tweets quickly became some of our most well-known announcements; no joke, for some reason, those particular tweets caught on like wildfire in India, too. We don't get it either.

Likewise, Cinnamon Brittle is one of our biggest crowd-pleasers. It's simply cinnamon ice cream with homemade cinnamon brittle, so it's not as "controversial" or "shocking" as some of our other flavors, but it's still unique.

The key is to avoid the old, musty cinnamon that's been sitting in your cabinet since the time you made snickerdoodles four years ago; always use fresh spices. The strong cinnamon aroma will permeate through the entire kitchen when making this ice cream, and it will be wonderful. Not as wonderful as the Spice Girls or *Dune*, but wonderful nonetheless.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

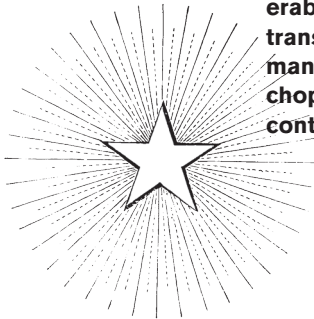
In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat. Add the cinnamon and orange oil and stir to mix well. Immediately pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the chopped brittle. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



@humphryslocombe

Ice cream update! Oolong is out and Cinnamon Brittle is in! Also, breaking out more Harvey Milk & Honey Graham Cracker, just for you.

Dec-30-2010 07:00:56 PM

peanut butter curry

2 cups **heavy cream**

1 cup **whole milk**

1 tsp **salt**

3 **egg yolks**

1 cup **sugar**

½ cup **peanut butter**,
preferably smooth

½ tsp **vanilla extract**

2 tsp **vadouvan curry**
(see box), minced, or your
favorite curry powder

makes 1 quart

The marriage of peanut butter and curry isn't that much of a stretch. If you've ever had Thai food, you've had them together. But you may not have met them coupled in a dessert. This flavor was born as a cookie at Coi and perfected as ice cream at the shop.

It all started when Jake's pastry station was situated right next to the meat station. One day, the cooks were prepping guinea hens with vadouvan, a fermented blend of aromatics (onion, garlic, shallot) and curry spices. Jake, always looking to steal savory components, spied the vadouvan out of the corner of his eye and swiped it.

At the restaurant, duplicate flavors weren't allowed on the menu. So if one of the meat courses included vadouvan, there was no way Jake could use it in a dessert. To solve this problem, he got sneaky: One day, he made peanut butter and vadouvan cookies for the staff meal, with the hope that someone would notice how good they were. It worked like a charm, and before long, the cookies were on the menu. Jake 1, Savory Cooks 0.

Peanut Butter Curry ice cream is the evolution of that cookie—for nostalgia's sake, the actual cookies are in here, too (page 128).

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks, sugar, peanut butter, and vanilla until well blended. If you're using curry powder (not vadouvan), whisk that in now, too.

WE USE VADOUVAN CURRY—

minced finely because it typically comes in a kind of coarse ground form—in the shop for both the cookies and the extra blast in the ice cream. But any curry powder will do as a second option. If you're not in an area with vadouvan in the shops, you can order your own online; we use Vadouvan Golden Mix from Le Sanctuaire. If you're a real go-getter, you can make your own vadouvan—Google a recipe. Really, it's worth the extra effort. But normal ol' curry powder is serviceable in a pinch.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. If you're using vadouvan, stir it in right now. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.





pepper and mint chip

1 bunch **fresh mint**
2 cups **heavy cream**
1 cup **whole milk**
2 tsp **salt**
3 **egg yolks**
1 cup **sugar**
1 tbsp **freshly
ground black pepper**
(we use cubeb, and you
want a coarse grind)
2 oz **dark chocolate**
(70%), melted
(We recommend melting it in
a double boiler over medium-
high heat; you can also use a
microwave—carefully!)

makes 1 quart

Confession time: We despise—with an utter, burning passion—the bright-green mint chocolate chip ice cream. It freaks us out. It makes us hurl. It's not a natural color to put in your mouth. It's neon!

Whew. We feel better now that that's off our chests.

Our response to the horrors of Shrek-colored ice cream is Pepper and Mint Chip. Jake knew he wanted to do a mint ice cream of some sort; mint kept calling his name every time he went to the farmers' market. We decided that we wanted to break down the word "peppermint." The tragedy of the green ice cream is that it totally masks all the great flavor nuances of real mint plants.

But fully capturing those nuances was a challenge. The flavor didn't register until our favorite spice shop, Le Sanctuaire, gave us some cubeb pepper, a type of peppercorn originally used in India and ancient Egypt. The cool part about cubeb pepper is that back in the day, it was used as a mouth rinse. It was obviously perfect for our "peppermint" ice cream. If you can't find cubeb pepper and don't want to order it online to impress your friends, fresh black pepper will suffice.

Guests are genuinely surprised by Pepper and Mint Chip, but it's exactly what it sounds like: pepper, mint, and chocolate chips. Maybe the clear and strong presence of pepper surprises some, or maybe it's the taste of actual fresh mint. Either way, we think it's much better than the green mint ice cream. We hope you do, too.

cont'd

Wash the mint thoroughly, because there might be bugs in it. It comes from dirt.

Put the whole bunch in a food processor, stems and all, and process to a purée. If you don't have a food processor, do your best to chop it as finely as you can. You want mulch. Set aside.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and stir in the mint and pepper. Stir it up a little and pour the custard, into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and let steep in the refrigerator overnight. When you are ready to freeze the custard, push it (using a rubber spatula) through a fine-mesh strainer into an ice cream maker and spin according to the manufacturer's instructions. Once the ice cream is finished, drizzle the melted chocolate into the mixture. If you can, drizzle it directly into the ice cream machine; if not, stir it in. Chips should form pretty quickly. (Enjoy. This one sucks to clean up, so good luck.) Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



balsamic caramel

1 tbsp **butter**
2½ cups **sugar**
½ cup **water**
2 cups **heavy cream**
1 cup **whole milk**
2 tsp **salt**
3 **egg yolks**
2 tbsp **balsamic vinegar**
makes 1 quart

Looking through this book, it's obvious that vinegar is a big part of our ice creams—and our personality. It's a favorite ingredient because it adds an unexpected savory twist, while helping offset the sweet richness that's usually found in ice creams. Jake is neither sweet nor rich, at least not yet.

Prior to opening Humphry Slocombe, we knew we had to do some kind of caramel flavor, but we also knew that we didn't want to do salted caramel, because everyone had already done that. Enter balsamic vinegar, which possesses natural caramel undertones anyway.

It's become, you could say, one of our more divisive flavors. When our guests ask for a sample of it by calling it simply "Caramel," their taste is often followed by a look of confusion. We quickly figured out that guests weren't even registering the word "balsamic," instead thinking it was just a caramel ice cream. Of course, they were taken back by the jarring explosion of vinegar.

Here's a typical interaction at the shop.

Guest: "I'll have the caramel."

Sean: "You want the vinegar?"

Guest: "No, I'll have the caramel."

Sean: "OK, one vinegar?"

Guest: "Actually, just the caramel would be great."

Sean: "The caramel is vinegar."

Guest: "Ohhh, OK, I guess I'll try that."

[Guest tastes, realizes it is caramel *and* vinegar.]

Guest: "Love the vinegar."

We now write it on our flavor board as BALSAMIC caramel and everyone lived happily ever after.

cont'd



In a large, heavy-bottomed, nonreactive saucepan over medium heat, melt the butter with 1½ cups of the sugar. Watch carefully; as the mixture begins to melt and darken around the edges, stir the sugar with a heatproof spatula to incorporate it. It will look a little sandy, but that's OK. Continue cooking until the caramel takes on a deep amber color and is a smooth liquid, about 15 minutes.

Immediately add the water to stop the cooking. Caramel can go from being a perfect, smooth brown color—dare we say mahogany?—to being burnt and smoking in a matter of seconds. Be very careful when adding the water, because the caramel will splatter when the water hits it, and blisters on your hands just aren't cute.

After the water is in, heat gently, still over medium, stirring until incorporated and the caramel is a smooth liquid again. Now you work just as you would with your usual custard base: Add the cream, milk, and salt and cook, stirring occasionally, until the mixture is hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and the remaining 1 cup sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. Right before you are ready to freeze the custard, add the vinegar (it will curdle the mix if allowed to sit). Transfer the custard to an ice cream maker and spin according to the manufacturer's instructions. (Don't pull your hair out if it's not solidifying all the way in the machine; this is one of the softer ice creams in the book, and the freezer can finish the job.) Transfer to an airtight container, cover, and freeze until it reaches the desired consistency. It will keep for up to 1 week.

mcEvoy olive oil

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **sugar**

½ cup **McEvoy fruity olive oil**,
or other best-quality

Finely chopped **zest of**
½ **orange** and ½ **lemon**

makes 1 quart

In the early days of the shop, we developed a partnership with the very nice people from McEvoy Ranch, an olive oil producer in Northern California. They invited us up for a tour and lunch at their ranch along with several other vendors to see the goods firsthand.

That morning, we arranged to meet the staff at the shop. Just as everyone was walking out the door, Jake let out a sigh of deep sadness. Like someone had told him his puppy had been stolen. Sean heard, stopped in his tracks, and turned around. Jake was deflating before his eyes. The freezer door was open. It had been open all night. The groaning motor, struggling from an all-night workout (not the fun kind), was enough to make anyone tear up.

We knew at once that the day of great food, sunshine, and laughter was about to turn ugly.

All of our ice cream had melted—thousands of dollars' worth, down the pipe, literally. Suffice to say, we had to cancel our McEvoy day in order to make lots of replacement ice cream all while still in our party dresses and fancy shoes.

But, despite the teeny faux pas of a last-minute cancellation, we still have a great relationship with McEvoy. And we have had their ice cream on our menu from the get-go. It's what we call a "Wow" flavor: an ice cream that guests hesitate to try, but after Sean confidently coaxes them to try it, they become instant, unexpected converts. Our restaurant clients love it, too, since it pairs really well with all kinds of desserts, from fruit to chocolate.

For some reason, we're still superstitious about making plans for future field trips . . . anywhere.

WE DON'T HAVE A special bottle holder in the Humphry-slocombemobile (bought by trading in Bandit, Sean's Honda Civic). Our first bottle of McEvoy olive oil was so expensive, and we were so nervous, that we strapped it in the seatbelt like a baby.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks, sugar, and olive oil until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Stir in the zests. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and let steep and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



@humphryslocombe

New flavor found only-@Flourandwater
Also, ricotta pound cake with meyer lemon
marmalade & lemon ice cream, from @
humphryslocombe ...yum!

Jan-10-2011 08:04:33 PM

salt and pepper

(a.k.a. salt-n-pepa . . .
push it real good)

1 tbsp **pink peppercorns**
1 tbsp **Szechuan peppercorns**
1 tsp **black peppercorns**
2 cups **heavy cream**
1 cup **whole milk**
3 **egg yolks**
1 cup **sugar**
½ tsp **vanilla extract**
1 tbsp **kosher salt**

makes 1 quart

“Excuse me, what’s in the Salt and Pepper?”

We hear this query much more often than you might expect. For some reason, Salt and Pepper continues to be one of our more befuddling flavors. It’s really just the classic combination of salt . . . and pepper.

Named after the best female rap group in history (fact), it’s a showcase for the diverse, complex flavors of fresh peppercorns—and we’re not talking about the stale black pepper that’s been sitting in your cupboard for the last eleven years. The Szechuan pepper brings a slight numbing flavor; the pink peppercorns bring a slight sweetness. Pepper is awesome.

Salt and Pepper is a flavor that plays well with others, too. It’s a perfect fit alongside a sweet, fruity sorbet; you can stunningly re-create that restaurant hit of the ’80s—prosciutto and cantaloupe—by scooping Salt and Pepper with Cayenne Cantaloupe (page 118) and Boccalone Prosciutto (page 107).

SF bay area craigslist>missed connections

Your the red head that is nice to me. I think we have a connection I'm the older gentleman, tall and slender with long grayish hair and looking pretty good if I do say so myself I'd like to take you out for fried chicken I get checks on the 1st and the 15th so that would be best Im not sure but I think you like me but Im not sure as I get confused about things Im sorry I sometimes eat out of your trash I dont know why i do it and i see you looking at me yes so sorry Do you like crackers??? How about buffalo nickels? I HAVE BOTH!!!! Ha Ha I think we could be friends



THE BEST PART about Salt and Pepper is hearing guests break out all the amazing Salt-N-Pepa references. We are partial to Pep. Shoop.

Using a spice grinder or in a mortar with a pestle, grind all of the peppercorns coarsely (you do not want a powder). Set aside.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream and milk and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended, then whisk in the vanilla. (Push it good. Push it real good.)

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it into the clean bowl you set up in the ice bath. Add the ground pepper and salt to the custard. Let cool, stirring occasionally.

When the custard is totally cool, cover the bowl tightly and let steep and chill in the refrigerator overnight. When you are ready to freeze the custard, strain it through a fine-mesh strainer into an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

pumpkin five spice

for the five-spice mix:

2 whole **star anise**

½ tsp **Szechuan peppercorns**

½ **cinnamon stick**

¼ tsp **whole cloves**

½ tsp **fennel seeds**

2 cups **sugar**

½ cup **water**

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

3 **egg yolks**

1 cup **pure pumpkin purée**
(Sweet Moses, please do not
use “pumpkin pie filling”)

makes 1 quart

Following is the conversation that sparked Pumpkin Five Spice. It took place several weeks before Halloween.

Sean: “We need to do a pumpkin flavor.”

Jake: “I hate pumpkin.”

Sean: “Well, you’re the only one.”

Jake: “Do we have to?”

Sean: “Yes, we need to do a pumpkin flavor.”

Jake: “I hate pumpkin.”

Pumpkin Five Spice is best enjoyed in the early fall months. Not only does it get everyone in the autumnal mood, but once Thanksgiving passes, pretty much everyone in the whole world gets sick of the pumpkin-flavored treats that dominate from October to December, especially us. Pumpkin beer, pumpkin pie, pumpkin cheesecake, pumpkin chicken, pumpkin, pumpkin, pumpkin. Stop the insanity.

Despite the eventual overload, that first taste of Pumpkin Five Spice every year always serves as a reminder of its festivity and complexity.

Believe it or not, we never use fresh pumpkin in Pumpkin Five Spice. The two alternatives are much better. Butternut squash is a more favored fresh ingredient than actual pumpkin, for the simple reason that it tastes more like pumpkin than fresh pumpkin. Or, you can just use good ol’ canned pumpkin purée; we recommend the organic version from Trader Joe’s, which costs a whopping 99 cents.



FREE ADVICE: Sandwich Pumpkin Five Spice between two Gingersnap Cookies (page 129). Add some Marshmallow "Topping" (page 135). It'll be the best pumpkin pie imitation you'll have ever.

To make the five-spice mix: Combine the star anise, peppercorns, cinnamon stick, cloves, and fennel seeds in a spice grinder (or a coffee grinder dedicated for that purpose) and grind to a coarse powder. Set aside.

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, melt 1 cup of the sugar, stirring occasionally with a heatproof spatula and watching constantly. Continue cooking until the caramel takes on a deep amber color and is a smooth liquid, about 15 minutes. Be careful not to burn it, because it goes from being perfect to burnt very quickly.

Immediately add the water to stop the cooking—but be careful because it will splatter. Reduce the heat to medium and stir until smooth. Add the cream, milk, and salt and cook, stirring occasionally, until the mixture is hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks, pumpkin purée, and remaining 1 cup sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and stir in 1 tablespoon of the five-spice mix. Immediately pour the custard through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

sweet summer corn



2 ears **white sweet corn**,
shucked and knifed

2 cups **whole milk**

1 cup **sugar**

3 tsp **salt**

1 cup **sour cream**

makes 1 quart

In terms of active kitchen prep work, this is probably our most labor-intensive flavor. You have to shuck corn! It is a pain in the ass, so you should probably make your intern do it.

If you can, use white sweet corn when it's at the peak of its season, usually late summer. The better your corn is, the more vibrant the ice cream will be. Besides, if you don't use that delicious summer corn, then you have to call your ice cream simply "Corn." That doesn't sound as impressive.

Sweet Summer Corn is one of a precious handful of ice creams in this book made Philly style, that is, sans egg yolks. The absence of that ingredient allows the subtle flavor of the corn to pop a little more, since it's not masked by fats. In other words, it's corn that pops.

Hold each ear of corn upright on a plate or in a shallow bowl. Using a sharp chef's knife, cut down along the cob, following the contour of the ear and keeping the knife blade close to the cob to extract all the juice. (We recommend not cutting your clumsy bison fingers.)

Transfer the kernels to a large, heavy-bottomed, non-reactive saucepan. Add the milk, sugar, and salt and place over low heat. Cover and cook, stirring occasionally, until the corn is tender, 25 to 30 minutes. (If you have any doubts, taste a kernel to see if it's soft. A little logic goes a long way.)

Once the corn is tender, transfer the mixture to a food processor or blender and process to a smooth purée. Pour it through a fine-mesh strainer into a clean bowl. Whisk in the sour cream.

When the mixture has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the mixture, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

candy cap

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

1 tbsp **dried candy cap mushrooms**, ground to a coarse powder in a spice grinder (Chopping the dried mushrooms in a coffee grinder also works well and your next pot of coffee will be very special.)

3 **egg yolks**

1 cup **sugar**

makes 1 quart

FUN FACT: To start selling this flavor, we had to make some adjustments to the branding. We couldn't sell a lick when we called it "Candy Cap Mushroom"—apparently people get scared of mushroom ice cream? So we now list it as "Candy Cap (taste it first and then we'll tell you)." As soon as they put it in their mouth, out comes the phrase "it's actually really good."

"It's actually really good!"

This phrase is heard over and over again in the shop. In fact, we've overheard it so much through the years, we've even caught ourselves saying it unwillingly. We kinda hate it, because it goes with the presumption that you've already discussed that "it"—whether it's an ice cream flavor or party or whatever—is not going to be good.

The flavor that sparks the most customers to utter "It's actually really good!" is Candy Cap, a flavor made with . . . delicious little mushrooms.

First some background: Porcini mushroom ice cream is one of the only flavor failures Jake will readily admit. It tasted OK, but it was just too earthy, and sadly, there was not a market for dirt ice cream. At least not yet.

But right when we were ready to write off mushroom ice cream, we stumbled upon a wonderful species called candy cap mushrooms.

A local mushroom vendor, Far West Fungi, approached us about doing a mushroom flavor. At first we were pretty skeptical, and at second, we were still skeptical. But when they finally coaxed us to visit their shop at the Ferry Building, they opened a jar of dried candy caps. They smelled like the best maple syrup ever. We were sold.

cont'd



We soon learned that nothing else on Earth tastes like candy cap mushrooms. They carry the earthy taste associated with mushrooms, but unlike in the failed porcini experiment, candy caps deliver their own dimension of sweetness to the ice cream. Guests have said it tastes like waffles, pancakes, cinnamon buns, celery root, etc.

Way more than just a novelty flavor, it's become one of our most popular flavors—it even got us on the television screen once or twice.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling. Add the ground candy caps. Remove from the heat and let steep for at least 1 hour or up to 2 hours.

When you feel like your mushrooms are in a good place, return the pan to medium heat and bring the mixture back to hot.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



stout

one 12-oz bottle **stout**,
or any other strong beer you love

$\frac{1}{2}$ cup **brown sugar**

2 tbsp **molasses**
(Note: If not using stout
beer, skip the molasses.)

2 tsp **salt**

2 cups **heavy cream**

1 cup **whole milk**

3 **egg yolks**

1 cup **granulated sugar**

FREE ADVICE:

Since the beer ice creams are all so high in alcohol (compared to other ice creams, that is), they probably won't freeze completely in your ice cream machine—depending on what kind of machine you have, of course. Don't fret; freeze as best you can in the machine and finish it off in the freezer. Transfer to an airtight container, cover, and freeze until it reaches the desired consistency.

No, you can't get drunk from beer ice cream.

Well, maybe you can if you eat a few gallons of it, but in that scenario, you'd throw up from the fat and dairy well before getting a buzz from the beer.

We mostly use stout in the shop—it gets rich and syrupy when reduced, permeating the air with a great yeasty smell—but you can use this basic recipe with any kind of beer.

We like cheap beer, medium-priced wine, and expensive bourbon. Unfortunately, cheap, watery beer like PBR or Bud Light won't work too well, because the lighter the beer, the less pronounced the flavor. We've come to favor any variation of stout, but if you're a real beer fanboy, you can try other kinds of beers that have strong, distinct flavors. (For example, IPA gets its own flavor during Beer Week; we don't offer it during the rest of the year, though, because the hops are very pronounced. It's not for everyone, but beer geeks love it.)

We thought beer ice cream would be more or less a novelty that comes and goes, but the legions of beer geeks proved us wrong. They're like the Trekkies of the food world, and their passion never ceases to amaze. Now beer is in our regular rotation. Lick your beer; we promise to hold your hair back if you have too much.

FUN FACT: Before the *New York Times* profile on Humphry Slocombe was published, we had to submit to a bunch of fact-checking. Jake spent hours on the phone with the marvelous Anaheed Alani. Somewhere along the way, she mentioned that her favorite ice cream was a beer-and-peanut flavor from a Manhattan shop. To thank her for her work, Jake sent a pint of the ice cream that would later become, in tribute, Anaheed's Beer Nut. We hope it's her new favorite. To make it for yourself, prepare Stout as directed and stir in ½ cup Frosted Peanuts (page 130) after spinning the custard in your ice cream maker.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the stout and brown sugar and cook, stirring often, until reduced by half, 15 to 20 minutes. It should be slightly sticky to the touch.

Add the molasses (if using) and salt and stir to dissolve the salt. Add the cream and milk and cook, stirring occasionally, until hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. See Free Advice on facing page for freezing instructions. Eat immediately or freeze for up to 1 week.



guinness gingerbread

2 cups **heavy cream**
1 cup **whole milk**
1 tsp **salt**
3 **egg yolks**
1 cup **sugar**
1 cup **Guinness stout**
¼ cup **molasses**
1 tsp **vanilla extract**
2 **cinnamon sticks**
2 whole **star anise**
1 tsp **black peppercorns**
½ tsp **red pepper flakes**
2 tsp **ground ginger**
1 tsp **ground cinnamon**
½ cup chopped **Gingersnap Cookies** (page 129)

makes 1 quart

INSPIRATION: This recipe draws upon Claudia Fleming's gingerbread cake recipe from her book *The Last Course*, Jake's favorite dessert cookbook when he was starting out in pastry.

We lost our beer virginity with Guinness Gingerbread. It wasn't even awkward, messy, or a one-time thing.

It was the first beer ice cream we made. We wanted rich and dark, since we opened in the middle of winter—you know, prime ice cream season. The ingredient list is one of the only long ones in this book, but it's the perfect holiday ice cream: yeasty and full of spices. What better prospect to pop your beer ice cream cherry? It worked for us.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Add the stout, molasses, vanilla, cinnamon sticks, star anise, peppercorns, and red pepper flakes. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator overnight. When you are ready to freeze the custard, strain it into a bowl and stir in the ground ginger and cinnamon. (The ginger and cinnamon are added just before freezing, as they have a tendency to give milk and cream a slimy texture if allowed to sit too long.) Transfer the custard to an ice cream maker and spin according to the manufacturer's instructions. Right after spinning, fold in the gingersnaps. See Free Advice on page 102 for freezing instructions. Eat immediately or freeze for up to 1 week.

butter beer

4 tbsp **butter**
one 12-oz bottle **oatmeal stout**
½ cup **brown sugar**
2 tbsp **molasses**
2 cups **heavy cream**
1 cup **whole milk**
2 tsp **salt**
3 **egg yolks**
1 cup **granulated sugar**

makes 1 quart

We've heard that a certain famous European author can get very litigious when protecting her assets, so this Halloween flavor is definitely not inspired by a certain young wizard with a scar.

Let it be known: Butter Beer—the name and the flavor—was the brainchild of Khris, one of our kitchen assistants. It's a simple flavor that combines two of our most popular flavors, Brown Butter and Stout.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, melt the butter and cook until it starts to take on a light brown color. Tilt the pan back and forth so that it cooks evenly. This is a fairly quick process, and should not take more than 5 minutes (careful! brown is good, black is burnt).

Immediately add the stout and brown sugar and stir to incorporate and dissolve the sugar. This will help stop the butter from cooking any further. Cook, still over medium, until reduced by about half, about 15 to 20 minutes. The mixture should be slightly sticky to the touch. Add the molasses and stir until well blended, then add the cream, milk, and salt and cook, stirring occasionally, until the mixture is hot but not boiling.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Meanwhile, in a medium bowl, whisk together the egg yolks and granulated sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. See Free Advice on page 102 for freezing instructions. Eat immediately or freeze for up to 1 week.



boccalone prosciutto

4 oz thinly sliced **prosciutto**,
as fatty as possible

2 cups **heavy cream**

1 cup **whole milk**

3 **egg yolks**

1 cup **sugar**

1 tsp **fennel seed**

1 tsp **black peppercorns**

makes 1 quart

Oink, bitches!

Boccalone Prosciutto has earned us a lot of notoriety. It all started when our friend Chris Cosentino—celebrated chef at nearby Incanto—showed up at our freshly opened shop and told us excitedly that he had a stockpile of prosciutto bones and asked if we would be interested in doing something with them. You can't say no to The Cosentino.

All Jake remembers saying is something like, "Umm, OK, maybe." He pretty much forgot about it until a week later, when one of Cosentino's assistants dropped off a big ol' bag of pig bones. Nothing happened for a couple of weeks, but Chris kept calling and asking how it was coming. We lied and said we were still playing around with it. In actuality, the bones had not been touched. They were just staring at Jake, in that special way pig bones do, every time he opened the refrigerator door.

Well, finally he made it. And it's kind of the bomb. It's one of our most requested flavors, especially since the Food Network picked it up—and for good reason: it's salty, sweet, and delicious. We know when we get a bunch of requests for it in a row that the Food Network has just re-aired one of the episodes.

cont'd

FUN FACT: What is Boccalone? The name of Chris Cosentino's meat shop in the San Francisco Ferry Building. His translation, succulent and succinct: "tasty salted pig parts."



We've kept up the partnership with Chris and his Boccalone prosciutto. We like it because we love every opportunity to put meat in ice cream—and prosciutto is especially good because what's better than adding fat to fat? In the shop we use prosciutto bones, but for the home cook, these are probably much too unmanageable, and hard to find anyway. Thin slices of fatty, best-quality prosciutto do very nicely.

Roughly chop the prosciutto. In a frying pan over medium heat, sauté until golden brown. Remove from the heat and set aside. (Don't you dare get rid of the rendered fat, also known as grease.)

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream and milk and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it into the clean bowl you set up in the ice bath. Let cool, stirring occasionally. Add the fried prosciutto, making sure to scrape in all the crunchy bits that may have stuck to the bottom of the pan and, yes, all of the rendered fat goes in there, too. (This is where all of the flavor is, people. Fat is flavor.) Add the fennel seed and peppercorns and stir a little to distribute everything evenly. Cover the bowl tightly and steep in the refrigerator for at least 2 days, stirring once or twice each day. You can let this go on for up to 7 days.

When you're ready to freeze the custard, push it (using a rubber spatula) through a fine-mesh strainer into an ice cream maker and spin according to the manufacturer's instructions. (Squeal with delight, because you just made meat ice cream.) Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



foie gras

4 oz raw **foie gras**

1½ cups **sugar**

2 cups **heavy cream**

1 cup **whole milk**

2 tsp **salt**

makes 1 quart

WHERE DO YOU BUY RAW FOIE GRAS?

Good question. Call your local Whole Foods and ask if they carry it. When they hang up on you, our best advice would be to start calling all the real butcher shops in your area. Even if they don't have any, they might have suggestions on where to find some.

We don't make Foie Gras ice cream on a regular basis, and we never offer it by the scoop. It's expensive to make, and since foie gras is so rich (and, you know, a bird's liver), the flavor doesn't exactly pair well with other ice creams. The only time we make Foie Gras is when we offer it as an ice cream sandwich with our Gingersnap Cookies (page 129). (Humphry Slocombe fans take note! Not everyone knows that.)

The funny thing is, we weren't even planning on offering Foie Gras at first. We knew it was a possibility, but it was never in our immediate plans. It quickly became a priority, however, when a local vegan blogger started a big fuss. The blogger saw it listed as a flavor on our Web site—we only offer a dozen flavors at a time, but the Web site lists nearly one hundred—and then proceeded to raise hell.

We were put on anti-foie gras mailing lists and the misinformation spread like wildfire. Vegan Internet people started crusading against us. We got incessant calls to boycott foie gras; the phone never rang so much in both of our lives, put together.

There was a Web site called "Humphry Slocombe Must Die" that had a photo of Jake with a red circle and line through his face (this made Jake's mom cry!). We even got death threats, with anonymous cowards clamoring to force-feed us until we died. Not nice.

cont'd



@humphryslocombe

Foie Gras ice cream sandwiches are ready! Foie - Say it loud and there's music playing, say it soft and it's almost like praying...

Nov-14-2010 06:31:37 PM

And all this before we had ever served any foie gras ice cream.

What did we do? Well, now we had to serve it. Jake does not like being told he can't do something.

So we made Foie Gras. When we announced it, vegans threatened to stage a big protest. They even scheduled a day to picket the shop. We didn't mind. In fact, we even made cookies for them, but they never showed up. We suppose they didn't have the energy; not enough protein in their diet.

Now, instead of ringing off the hook with complaints from vegan extremists, our phone buzzes every day with guests wondering if we are serving Foie Gras today.

Cut the foie gras into approximately ½-inch chunks.

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, cook ½ cup of the sugar, stirring often, until it caramelizes to a nice pale amber and liquefies, 10 to 15 minutes. Drop in the foie and cook, stirring constantly, until the mixture turns a dark golden brown and the foie starts to melt (since it's almost all fat), about 3 minutes.

Add the cream, milk, remaining 1 cup sugar, and salt and stir to mix well. Remove from the heat and let cool slightly.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

Transfer the mixture to a blender and process to a smooth purée. Immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the mixture has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the mixture, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat right away.

government cheese

2 cups **heavy cream**
1 cup **whole milk**
2 tsp **salt**
3 **egg yolks**
1 cup **sugar**
3 oz **Mimolette cheese**,
grated very finely
½ cup **sour cream**
Pinch of **ground cinnamon**
Pinch of **cayenne pepper**
Pinch of **ground turmeric**,
for color

makes 1 quart

At the bar that Jake's dad owned in Ohio, a regular customer would sometimes bring in government cheese to help pay for his bar tab. What a world! Imagine paying for things in cheese nowadays.

Traditionally, government cheese is a processed cheese that was given out to people on food stamps in the '80s and '90s. If you've never had it, the closest modern equivalent is probably Velveeta.

Our ice cream version is actually made with Mimolette, a rather expensive cheese—and that's the reason why we make Government Cheese rarely. There's a pinch of cinnamon, cayenne, and, to give it that distinctive cheesy orange hue, turmeric. All together, it tastes like Cheddar cheese; it's great with an apple crisp.

Stop complaining about your government; they give us cheese.

Fill a large bowl or pan with ice and water. Place a large, clean bowl in the ice bath and fit the bowl with a fine-mesh strainer.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the cream, milk, and salt and cook, stirring occasionally, until hot but not boiling.

Meanwhile, in a medium bowl, whisk together the egg yolks and sugar until well blended.

cont'd



Remove the cream mixture from the heat. Slowly pour about half of the hot cream mixture into the yolk mixture, whisking constantly. Transfer the yolk mixture back to the saucepan with the remaining cream mixture and return it to medium heat. While whisking gently, add the cheese, sour cream, cinnamon, cayenne, and turmeric. Cook, stirring constantly with a rubber spatula and being sure to scrape the bottom of the saucepan so it doesn't scorch, until the liquid begins to steam and you can feel the spatula scrape against the bottom of the pan, 2 to 3 minutes.

Remove the custard from the heat and immediately pour it through the strainer into the clean bowl you set up in the ice bath. Let cool, stirring occasionally.

When the custard has totally cooled, cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the custard, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

To: info@humphryslocombe.com
Subject: Tuna, shrimp ice cream

Back in the 1970s, a science fiction writer named Larry Niven had stories with cat-like aliens (Kzinti) who adored tuna and shrimp ice cream. You might give it a try.

To: Sean Vahey
From: HS Info

These are the kind of emails we have been getting.

jesus juice

1 cup **sugar**

1 cup **water**

1 **cinnamon stick**

2 cups **cola**

1 cup good-quality, dry **red wine**

2 tbsp **red wine vinegar**

1 tsp **salt**

makes 1 quart

Michael Jackson died suddenly on the afternoon of Thursday, June 25, 2009. Before his corpse was cold and the Botox wore off, we were working on a new flavor to pay tribute to the fallen icon.

Though Jake says he'd never heard of Jesus Juice before that day, the preferred drink of choice for the King of Pop actually hails from Spain, where the simple combination of red wine and cola is a traditional drink.

With no other vino available on that fateful evening, Jake decided to use a fancy bottle of Kermit Lynch Côtes du Rhône that he happened to have left over from his birthday. That alone should tell you what a serendipitous discovery Jesus Juice was—seeing as fancy wine and leftover alcohol are two rarities at Humphry Slocombe.

By Friday morning, news of the Jesus Juice flavor exploded across the Internet, with the help of a timely Depeche Mode reference or two. It was at that point that Humphry Slocombe truly became au courant. In the shop, we played Michael Jackson nonstop all week.

Over time, Jesus Juice proved to be so popular—especially among the church-going population—that we decided it couldn't just be a one-time thing. It had to become a regular flavor.

Jake still insists he didn't know what Jesus Juice was. Sean calls it an adult Slurpee. Caution: Jesus Juice may cause inappropriate touching.

In a large, heavy-bottomed, nonreactive saucepan over medium heat, combine the sugar and water and stir to dissolve the sugar. Drop in the cinnamon stick and bring to a boil over medium-high heat.

Stir in the cola, wine, vinegar, and salt and remove from the heat. Let cool completely, then cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the mixture, take out the cinnamon stick, transfer the mixture to an ice cream maker, and spin according to the manufacturer's instructions. Finish freezing in freezer. Stare approvingly at the Man in the Mirror. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.



thai chile lime



1½ cups **sugar**

1 cup **water**

1 **jalapeño chile**,
roughly chopped or puréed
in a food processor

one 12-oz can **coconut milk**
(Any brand will do; just make
sure it's unsweetened, and
not a piña colada mix. We're
looking at you, Coco Lopez.)

Juice of 3 **limes**

¼ cup **corn syrup**

2 tsp **salt**

makes 1 quart

Let us take you on a trip. Around the world and back . . . and you don't have to move, you just sit still.

One of the best parts of serving Thai Chile Lime is hearing people “find” flavors that aren't really there. Some say they can taste the cilantro; others love the lemongrass and galanga undertones. In actuality, there are only three main flavors: coconut, jalapeño, and lime. Are those Thai? Sure, why not. This is the world in our eyes, with a promotional assist from Depeche Mode.

Thai Chile Lime, which quickly became one of our mainstays, was born out of pure necessity: When we opened during the dead of winter, we needed a sorbet. With minimal fresh local fruit available and an infatuation with jalapeño, Jake went to Thailand for a happy ending.

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, combine the sugar and water and bring to a boil, stirring to dissolve the sugar. Remove from the heat.

Add the jalapeño, stir to mix, and let steep for 1 hour, off the heat.

Fit a large bowl with a fine-mesh strainer. Pour the jalapeño syrup through the strainer into the bowl. Add the coconut milk, lime juice, corn syrup, and salt and stir to mix well.

Cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the mixture, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

FUN FACT: One of Jake's dentists regularly orders Thai Chile Lime for his dinner parties. But he doesn't serve it as a dessert—he uses it as a garnish atop raw oysters.

cayenne cantaloupe

1 ripe **cantaloupe**, about
2 pounds, skinned and seeded

½ cup **sugar**

½ tsp **salt**

juice of ½ **lime**

2 tbsp **rice wine vinegar**

2 tbsp **vodka**

½ tsp **cayenne**

makes 1 quart

As you can tell by flavors like Jesus Juice, Baracky Road, and Harvey Milk and Honey, we like making references to pop culture and current events. Right before all the Proposition 8 hoopla, we renamed this flavor (pictured on the right in the facing photo) You Cantaloupe Until Wednesday.

Combine all the ingredients in a food processor or blender and process until smooth. The smoother, the better. Strain through a fine-mesh strainer into a clean bowl.

Cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the mixture, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week. (Fruit sorbets are best if enjoyed the same day.)

Date: Sat, Sep 25, 2010 at 1:19 AM
Subject: New Flavor
To: info@humphryslocombe.com

Okay, not really a new flavor, just a new take on an old flavor:

Rainbow sherbet without food coloring = "Queer Ice for the Straight Guys"

Or if you're afraid of getting sued over that name, maybe "Mystery Fruit" or "Invisible Citrus"?

Catchy name or not, it would be interesting not knowing what to expect from each bite.

You could have the typical lime/lemon/orange/cherry, but occasionally throw in some mango or lychee or something, and see if people can identify it.



hibiscus beet

2 medium **beets**
(about ½ pound),
roasted until very tender

4 cups **water**

1 cup **sugar**

10 dried **hibiscus flowers**

2 tbsp **corn syrup**

juice ½ **lemon**

2 tsp **salt**

makes 1 quart

As you may have gathered, Humphry Slocombe attracts a wide range of clientele. One of our most loyal (and beloved!) contingents is something we've dubbed the stroller mafia.

Need to trick your kid into trying vegetables? Look no further than Hibiscus Beet (pictured on the left in the photo on page 119), not just a fresh and delicious sorbet, but also our prettiest flavor. See, when kids choose their treats in the shop, they always seem to gravitate toward Hibiscus Beet's vibrant, deep red color. Little do they know that there are whole roasted beets—full of vitamins and minerals—in that sorbet. Suckers!

In fact, Hibiscus Beet's hue is so ridiculous that we billed it as "O Negative" during the vampire hoopla a few years back. We hear it was a big hit at parties.

Put the roasted beets in a blender and process to a smooth purée. Set aside.

In a large, heavy-bottomed, nonreactive saucepan over medium-high heat, combine the water and sugar and stir to dissolve the sugar. Add the hibiscus flowers and bring to a boil.

Stir in the beet purée and corn syrup and remove from the heat. Let cool completely, then add the lemon juice and salt. Strain the mixture through a fine-mesh strainer into a clean bowl.

Cover the bowl tightly and chill in the refrigerator for at least 1 hour or preferably overnight. When you are ready to freeze the mixture, transfer it to an ice cream maker and spin according to the manufacturer's instructions. Eat immediately, or transfer to an airtight container, cover, and freeze for up to 1 week.

INSPIRATION: At Corton, in New York City, chef Paul Liebrandt served a dish of foie gras with hibiscus-beet gelée.

tin roof

= 3 scoops vanilla ice cream + chocolate sauce + Frosted Peanuts + Maldon salt

We both live and work in San Francisco, but Jake grew up in the alternate universe that is Zanesville, Ohio. Like any Middle American town worth its salt, Zanesville had an old-school ice cream fountain where all the townsfolk spent their formative (and often twilight) years.

In the hamlet of Zanesville, this place was Tom's Ice Cream Bowl. As a kid, Jake would go to Tom's on a regular basis, and he would always get the same thing: the Tin Roof Sundae. It was a magical pile of vanilla ice cream, chocolate sauce, and Spanish peanuts.

So, of course, we had to honor the memories of lil' Jake by offering our version of the classic treat. The vanilla ice cream (ours is on page 37) and chocolate sauce remain the same, but we opt for Frosted Peanuts (page 130) and Maldon salt.

To this day, Tom's has barely changed. It's a beautiful time warp, and Jake stops by for a coffee milkshake every time he goes home.

hot mess

= 3 scoops vanilla ice cream + Butterscotch Sauce + Marshmallow "Topping" + banana slices

The phrase "Hot Mess" can be heard in our shop on a daily basis. It's a great catch phrase. Used almost admiringly to describe everything from an outfit to a hungover employee, its everyday utility is truly a thing of wonder. Obviously, we had to make a sundae called "Hot Mess." Like Secret Breakfast, it was another case of working backward. It had to be melty, gooey, and decadent. We're pretty sure we nailed it.

gabba gabba hey

= 1 heaping scoop Balsamic Caramel ice cream + brownie + Amarena cherries in sauce + whipped cream

“Gabba gabba we accept you, we accept you, one of us.”

The Ramones were the inspiration for the name of our third recurring sundae. Except, we can’t really figure out how exactly the song (“Pinhead”) relates to our Gabba Gabba Hey sundae.

Oh well. Every ice cream shop needs a brownie sundae, and ours is vinegary, sweet, and savory—all at once. Unlike the other sundaes, this one only requires one mega scoop. Why? Because the eater needs to see the brownie underneath the ice cream goodness.

“Gabba gabba hey, gabba gabba hey . . .”

The recipe for Balsamic Caramel is on page 89. You can find canned Amarena cherries in sauce at gourmet groceries and well-stocked supermarkets.

bourbon coke float

= 2 scoops Secret Breakfast ice cream + Coke Classic + drizzle of Bourbon Caramel Sauce

Root beer floats wish they could be our Bourbon Coke Float. Faced with slumping sales one weekend and a distant memory of a restaurant dessert Jake once made, Sean decided to whip up a special sundae with some ingredients lying around the shop. People went wild, and it quickly became the special that never went away.

The sauce is made by reducing bourbon whisky into syrup to make it a caramel. It’s so good we ended up selling it in jars. The recipe is on page 135. See page 34 for Secret Breakfast.



tranny smackdown

**= coffee cake + strawberry ice cream + Marshmallow
"Topping" + Amarena cherries in sauce + Hot Fudge
Sauce + Trix cereal**

We are huge fans of the Big Gay Ice Cream Truck in New York City. Started by Doug Quint and Bryan Petroff in 2009, it's a soft-serve truck that, like us, tugs on the ear of ice cream expectations. They offer classic ice creams with eclectic toppings, like Sriracha or cardamom.

We started following them on Twitter (they embraced social media early on, too) and slowly developed an online friendship.

Our worlds collided when Doug and Bryan were asked to be judges on a challenge that pitted San Francisco and New York City food trucks against one another. The kicker? It was also Doug's birthday weekend.

East meets West ice cream and Doug's birthday? This was begging for—nay, demanded—an epic celebration. Jake had been tossing around an idea for a new sundae and, not unlike Secret Breakfast, the name came before the recipe: Tranny Smackdown.

Boom.

We got on the phone with the Big Gay guys to collaborate, and the result exceeded our expectations. Not only was the new sundae exciting news, but the timing was perfect. Jane Wiedlin of the Go-Go's new single titled "Big Gay Ice Cream" was to be released the same weekend on iTunes. She agreed to appear and coordinate the launch of her new single at our Smackdown.

Just before we got the news, Beach Blanket Babylon, a beloved San Francisco revue, offered to jump on board and lend us one of their many awesome characters . . . we were floored. It was the perfect storm. We now had Glinda the Good Witch as performed by Alotta Boutté. Throw in our favorite drag queens—just because—and stir.

You're probably thinking the money question: Um, what the hell is a Tranny Smackdown? This may be what you call the result of two trannies "working out their differences." Perhaps a borrowed hairpiece was returned matted and reeking of booze, or bitch stole my man? Who knows. But the end is always a smackdown.

The sundae itself is almost allegorical. Our interpretation starts with a classic coffee cake (representing drag padding), strawberry ice cream with marshmallow topping (wig), Amarena cherry sauce (smeared lipstick), hot fudge (smeared manscara), and lastly, in an effort to be as trashy as possible, one of the Big Gay Ice Cream Truck's popular toppings, Trix cereal (a metaphor for broken and scattered drag jewels).

Yes, it's as delicious as it sounds.

The day of the party was surreal. Jane Wiedlin was there, next to Alotta Boutté, next to Jake's mom (who flew in from Ohio), next to drag queens Lady Bear and Suppositori Spelling. Our friend Lori even brought a unicorn-and-rainbow cake!

To this day, it's the only time we've served the Tranny Smackdown sundae. Now you can make it at home, using our recipes or storebought subs: Coffee Cake from *The Complete Breakfast Ice Cream Cake* (page 126), or your favorite purchased coffee cake; Here's Your Damn Strawberry Ice Cream (page 54); Marshmallow "Topping" (page 135); Amarena cherries in sauce (canned, at the supermarket); Hot Fudge Sauce (page 134); Trix cereal (supermarket again).



bonus: the complete breakfast ice cream cake

coffee cake
butter for greasing,
plus 1 cup at room temperature

2 cups **all-purpose flour**

1 tsp **baking powder**

½ tsp **baking soda**

½ tsp **salt**

1½ cups **sugar**

2 **eggs**

1 cup **sour cream**

= Coffee Cake + Blue Bottle Vietnamese Coffee ice cream + Secret Breakfast ice cream + chopped Corn Flake Cookies

We do the Complete Breakfast Ice Cream Cake for special orders. By far, Blue Bottle Vietnamese Coffee and Secret Breakfast have always been our two most popular flavors. Throw in some coffee cake and crunchy flaky corn cookies, and a complete breakfast cake is a no-brainer. Besides, everyone grew up with ice cream cakes in some capacity, so we figured it made sense to update the American classic. It's great for special events, or if you just got dumped. The best part is that it's simple to make—shall we say, a piece of cake?

Preheat the oven to 350°F. Butter the bottom and sides of an 8-inch springform pan with 3-inch sides.

Sift together the flour, baking powder, baking soda, and salt into a medium bowl.

In a large bowl, using an electric mixer or beating by hand with a wooden spoon, cream together the butter and sugar until smooth and well blended. Add the eggs one at a time, beating until smooth after each addition, then beat in the sour cream.

Scrape the batter into the prepared pan and smooth the top. Bake until a knife inserted into the center comes out clean, about 30 minutes. Transfer to a wire rack and let cool.

When cool, remove the sides from the pan and slice off the top half of the cake with a serrated knife. Snack on the top as desired (or use it for the Tranny Smackdown sundae, page 124).

Replace the sides of the pan and top the cake with softened Blue Bottle Vietnamese Coffee (page 70). Freeze until the ice cream is firm, then repeat with the Secret Breakfast (page 34). Sprinkle the top with chopped Corn Flake Cookies (page 129). Freeze again. Remove the pan sides, cut into wedges, and serve.



WHIPPED
CREAM
AND OTHER
DELIGHTS



"So, you want to know the last word
on making a sundae? Okay! Watch
closely, listen carefully and I'll tell
you how it's done."

—George Hennerich,
Let's Sell Ice Cream

"Just keep it lively, whatever you do."

—Pat Montandon,
How to Be a Party Girl

the best whipped cream you'll ever have

1 quart **heavy cream**

$\frac{1}{4}$ cup **sugar**

OK, that title is a bit of a misnomer. There's nothing special about Jake's whipped cream, other than he was utterly shocked when he had to write down a recipe for whipped cream for our employees. The recipe is this:

Combine the cream and sugar in a large bowl. Whip until whipped. If you whip it too much, you'll have butter.

peanut butter— curry cookies

2 cups **all-purpose flour**

2 tsp **baking powder**

1 tsp **salt**

1 cup **butter**, at room
temperature

1 cup **brown sugar**

1 cup **granulated sugar**

$\frac{3}{4}$ cup **peanut butter**

1 tbsp **vadouvan curry**
(see page 85), minced, or your
favorite curry powder

2 **eggs**

1 tsp **vanilla extract**

makes about 24 cookies

Jake says: If you want, make these without the curry for a really good, plain peanut butter cookie.

Sift together the flour, baking powder, and salt in a medium bowl.

In a large bowl, using an electric mixer or beating by hand with a wooden spoon, cream the butter with both sugars, the peanut butter, and vadouvan until smooth and well blended. Add the eggs one at a time, beating until smooth after each addition. Beat in the vanilla.

Add the flour mixture to the butter mixture a little at a time, beating just until incorporated. Refrigerate the dough for at least 2 hours and up to 2 weeks.

Preheat the oven to 350°F.

Scoop Ping Pong ball-size portions of dough onto ungreased baking sheets, spacing them about 1 inch apart. Bake until very well done and dark brown, about 30 minutes for crisp cookies. Transfer to wire racks to cool. If they are still soft when cooled, flip them over and bake for 5 minutes more. (For softer cookies, bake for 12 to 15 minutes.)

When the cookies are cooled and crisp, roughly chop for folding into the ice cream. Store whole cookies in airtight containers at room temperature. They are best enjoyed on the same day but good for at least 3 days before they start getting stale. Besides, it's easy to keep dough in the fridge and bake fresh as desired. Umm, warm freshly baked cookies, anyone?

corn flake cookies

2 cups **all-purpose flour**

1 tsp **baking soda**

1 tsp **salt**

1 cup **butter**, at room temperature

1 cup **granulated sugar**

1 cup **brown sugar**

2 **eggs**

2 cups **Corn Flakes**

makes about 24 cookies

Sift together the flour, baking soda, and salt in a medium bowl.

In a large bowl, using an electric mixer or beating by hand with a wooden spoon, cream the butter with both sugars until smooth and well blended. Add the eggs one at a time, beating until smooth after each addition.

Add the flour mixture to the butter mixture a little at a time, beating just until incorporated. Fold in the Corn Flakes. Refrigerate the dough for at least 2 hours and up to 2 weeks. Preheat the oven to 350°F.

Scoop golf ball-size portions of dough onto ungreased baking sheets, spacing them about 1 inch apart. Bake until very well done and dark brown, about 30 minutes for crisp cookies. Transfer to wire racks to cool. If they are still soft when cooled, flip them over and bake for 5 minutes more. (For softer cookies, bake for 12 to 15 minutes.)

When the cookies are cooled and crisp, roughly chop for folding into the ice cream. Store whole cookies in airtight containers at room temperature. They are best enjoyed on the same day but good for at least 3 days before they start getting stale. Besides, it's easy to keep dough in the fridge and bake fresh as desired. You'd be kinda silly to make them and then not eat them, you know.

gingersnap cookies

2¼ cups **all-purpose flour**

2 tsp **baking soda**

1 tsp **salt**

1 tbsp **ground ginger**

1 tsp **ground cinnamon**

1 cup **butter**, at room temperature

½ cup **brown sugar**

½ cup **granulated sugar**

1 **egg**

¼ cup **molasses**

makes about 24 cookies

Sift together the flour, baking soda, salt, ginger, and cinnamon in a medium bowl.

In a large bowl, using an electric mixer or beating by hand with a wooden spoon, cream the butter with both sugars. Add the egg and beat until smooth. Beat in the molasses.

Add the flour mixture to the butter mixture a little at a time, beating just until incorporated. Refrigerate the dough for at least 2 hours and up to 2 weeks.

Preheat the oven to 350°F.

Scoop ice-cream-scoopfuls of dough onto ungreased baking sheets, spacing them about 1 inch apart. Bake until very well done and dark brown, about 30 minutes for crisp cookies. (Due to the molasses, these cookies get dark fairly quickly, and it can be difficult to tell if they are done enough.) Transfer to wire racks to cool. If they are still soft when they have cooled, flip them over and bake for 5 minutes more. (For softer cookies, bake for 12 to 15 minutes.)

When the cookies are cooled and crisp, use for ice cream sandwiches or roughly chop for folding into the ice cream. Store whole cookies in airtight containers at room temperature for up to 1 week.

graham crackers

1 cup **butter**, at room temperature

$\frac{3}{4}$ cup **brown sugar**

3 tbsp **honey**

1 $\frac{1}{2}$ cups **all-purpose flour**

1 $\frac{1}{4}$ cups **whole-wheat flour**

$\frac{1}{2}$ cup **graham flour**

$\frac{1}{2}$ tsp **ground cinnamon**

1 tsp **baking soda**

**makes about 4 cups
cookie crumbs**

This recipe will make more than you need for a batch of ice cream (like Harvey Milk and Honey on page 41), but there's nothing wrong with homemade graham crackers in the cabinet. Have them later with a cup of milk and take a nap.

Preheat the oven to 350°F.

In a large bowl, using an electric mixer or beating by hand with a wooden spoon, cream the butter with the brown sugar and honey.

In a medium bowl, stir together all three flours, the cinnamon, and baking soda. Don't sift the dry ingredients, because both whole-wheat flour and graham flour have fiber pieces that make them special, and we don't want to lose those.

Add the flour mixture to the butter mixture a little at a time, while beating slowly.

Turn the dough out onto a work surface. It will be dry and crumbly but that's OK. Smash it together into a ball, if you like. In any case, gather it into a mass and pat flat. Get a rolling pin (or tool of a similar shape and size) and roll it out on to an ungreased baking sheet.

Bake until a lush light brown, 7 to 10 minutes. Using a spatula, flip the cracker sheet and bake until dark brown and dry to the touch, 7 to 10 minutes longer. (Like the cookies, you're making the crackers for ice cream, so you're overcooking them a little. Make sure you get them nice and crispy. For softer crackers, bake for 12 to 15 minutes total.)

frosted peanuts

$\frac{1}{2}$ cup **sugar**

1 **egg white**

$\frac{1}{2}$ tsp **vanilla extract**

Pinch of **salt**

2 cups **roasted, unsalted peanuts**

makes 2 cups

We use Frosted Peanuts in our Tin Roof sundae and in our Beer Nut ice cream, but there are about 391 other uses for them, including just snacking on them.

Preheat the oven to 250°F.

In a medium bowl, lightly whisk together the sugar, egg white, vanilla, and salt. When everything is smooth and mixed, stir in the peanuts.

Spread out the coated peanuts on a Silpat or parchment-lined baking sheet.

Bake, stirring every 10 minutes so the nuts separate and do not stick together in one big clump, until the nuts are dry, about 30 minutes. Transfer immediately to a plate to cool. Keep for up to 2 weeks in an airtight container.



brownies

1 1/2 cups **all-purpose flour**

3/4 cup **unsweetened
cocoa powder**

3/4 tsp **baking powder**

1 cup **butter**, at room
temperature

2 1/4 cups **sugar**

1 tsp **salt**

3 **eggs**

1 tsp **vanilla extract**

4 oz **dark chocolate**
(70%), finely chopped

**makes one 13-by-9-inch pan,
or 15 brownies**

Nobody would buy our brownies when we first opened, and we tried damn near everything. We put them near the cash register. Then we put up a little sign. We tried putting powdered sugar on them. Eventually we resorted to giving them away. Over time, we've discovered it makes more sense to put them in our sundaes.

Preheat the oven to 350°F.

Sift together the flour, cocoa powder, and baking powder in a medium bowl.

In a large bowl, using an electric mixer or beating by hand with a wooden spoon, lightly cream the butter with the sugar and salt. Make sure to do it lightly; the secret to fudgy brownies is not beating in too much air.

Add the eggs one at a time, beating until smooth after each addition. Beat in the vanilla.

Stir the dry ingredients into the butter mixture a little at a time. We recommend doing this by hand, so as not to get a big cloud of cocoa and flour all over yourself and your lovely kitchen.

Fold in the chocolate. Scrape the batter into a 13-by-9-inch baking pan.

Bake until the center feels just set, 25 to 30 minutes. Let cool completely, then cut into bars. Chop or crumble the brownies as you like for folding into the ice cream. Or use them like we do and scoop ice cream on top of them.

cinnamon brittle

2 1/4 cups **sugar**

1/3 cup **corn syrup**

1/2 cup **butter**

1 tsp **vanilla extract**

1/2 tsp **salt**

1 1/2 tsp **baking soda**

1 tbsp **ground cinnamon**

makes about 5 cups

In a medium, heavy-bottomed, nonreactive saucepan, combine the sugar, corn syrup, and butter and bring to a boil over high heat, stirring often with a heatproof spatula or wooden spoon, until the mixture turns golden brown, 10 to 15 minutes. If you're using a candy thermometer, it should register about 300°F.

Remove from the heat and immediately add the vanilla and salt. Stir briskly to combine everything.

When everything is nice and integrated, finally add the baking soda and cinnamon, sprinkling evenly. Stir until thoroughly combined. The mixture should foam up. Spread the batter as evenly as possible on a baking sheet. Let cool completely before you chop or break into pieces.

Cinnamon brittle will keep for up to 2 weeks in an airtight container at room temperature. Do not refrigerate!

bacon peanut brittle

2¼ cups **sugar**

⅓ cup **corn syrup**

½ cup **butter**

1 tsp **vanilla extract**

½ tsp **salt**

2 cups **roasted peanuts**

2 slices **bacon**,
cooked until very crisp, drained,
and finely chopped. Or more, if
you happen to fancy bacon.

1 ½ tsp **baking soda**

**makes about 5 cups
chopped brittle**

When we first opened the shop, we sold individually wrapped chunks of bacon peanut brittle made by our friend Lori Baker, who is coincidentally also a baker. She made the brittle at her house and brought it to the shop. It was called Bacon Peanut Brittle By Lori.

It was a perfect arrangement. We didn't want to make it (lazy), and she has tons of talent. Sadly, when she opened her restaurant, she understandably didn't have time to make us brittle anymore (sniff, sniff).

We were forced to make our version, and as it turns out, ours is pretty good, too. The key is to crisp the bacon really well. The other key is the bacon itself; it makes everything better. Collect all ingredients before you start cooking, and read the recipe all the way through, because things move quickly once you get going and you don't want it to burn. The hardest part of making it is hiding it from Sean, because he usually eats half of it before it's done.

In a medium, heavy-bottomed, nonreactive saucepan, combine the sugar, corn syrup, and butter and bring to a boil over high heat, stirring often with a heatproof spatula or wooden spoon, until the mixture turns golden brown, 10 to 15 minutes. If you're using a candy thermometer, it should register about 300°F.

Remove from the heat (immediately—this is important!) and immediately add the vanilla, salt, peanuts, and bacon. Stir briskly to combine everything.

When everything is nice and integrated, finally add the baking soda. Try not to just plop it on top sloppily, but sprinkle it evenly. (This is important because the baking soda is what aerates the brittle. In other words, it's what keeps it from breaking your teeth.) Stir until thoroughly combined. The mixture should foam up. Spread the batter as evenly as possible on a clean baking sheet. Let cool completely before you chop or break into pieces.

Bacon peanut brittle will keep for up to 2 weeks in an airtight container at room temperature. Do not refrigerate!



butterscotch sauce

1 cup **butter**
1 pound **brown sugar**
1 cup **heavy cream**
½ cup **corn syrup**
2 tbsp **vanilla extract**
2 tsp **salt**
1 tbsp **cider vinegar**

makes about 1 quart

In a large, heavy-bottomed, nonreactive saucepan over medium heat, melt the butter and cook until it starts to take on a light brown color. Tilt the pan back and forth so that it cooks evenly. This is a fairly quick process, and should not take more than 5 minutes or so (careful! brown is good, black is burnt).

Add the brown sugar, cream, and corn syrup; stir to mix well; and cook on medium heat until reduced to a syrup, about 10 minutes. Finish with the vanilla, salt, and vinegar. Store covered in the fridge; it will keep for a month in there.

hot fudge sauce

1 cup **water**
2¼ cups **sugar**
1 cup **corn syrup**
1 cup **butter**
½ cup **unsweetened cocoa powder**
½ cup **chopped dark chocolate** (70%)
2 tsp **salt**
1 tbsp **vanilla extract**

makes about 1 quart

In a large, heavy-bottomed, nonreactive saucepan, combine the water, sugar, corn syrup, and butter and bring to a boil over medium-high heat, stirring often. Simmer until the sugar is dissolved about 10 minutes.

In a large heatproof bowl, combine the cocoa powder, chocolate, salt, and vanilla. Pour in the hot liquid and stir until smooth. Store covered in the fridge; it will keep forever.

bourbon caramel sauce

½ cup **water**

3 cups **sugar**

1 cup **bourbon**

2 tsp **salt**

makes about 1 quart

In a heavy-bottomed, nonreactive saucepan, combine the water and sugar and stir. Over medium heat, cook until the sugar starts to liquefy and brown, about 10 minutes. Tilt the pan so the liquid cooks evenly. Bring to a deep brown.

Carefully stir in the bourbon (as the mixture will spatter) and mix well. Continue cooking over medium heat, swirling, until the sauce returns to a semidark caramel. Add the salt and cool to room temperature. Store covered at room temperature; it will keep forever.

marshmallow “topping”

(you know what we’re talking about
but we can’t say it)

2 **egg whites**

1 cup **corn syrup**

(What do you mean, “a cup of corn syrup??” Did you think anything called “marshmallow” was going to be healthy? Really? At least it is made from corn.)

1 cup **powdered sugar**

1 tsp **vanilla extract**

½ tsp **salt**

makes about 1 quart

We make our own Marshmallow “Topping” at the store, but we won’t tell if you just buy a jar of it at Safeway. Fluff is supereasy to make; there’s no cooking involved, and there’s no way you can overfluff the fluff.

In an electric mixer set on high speed, beat the egg whites and corn syrup until very stiff. You cannot overwhip, so let it fly and see what your mixer can do. When it’s nice and stiff (get your mind out of the gutter!), stop the mixer.

Add the powdered sugar a little at a time, also incrementally turning the mixer from low to high until thoroughly combined.

Add the vanilla and salt and keep mixing until you feel like stopping. Store covered in the fridge; it will keep for up to 3 days.

GLOSSARY, EPHEMERA, AND DELETED SCENES



AMAZEBALLS: This is the phrase that Sean often utters upon tasting a new flavor.

BLUE BOTTLE: Coffee mecca, inspiration and idol of ours.

BOCCALONE: A shop in the Ferry Building selling Tasty Salted Pig Parts by chef Chris Cosentino. They're responsible for our Prosciutto flavor (see page 107), and have been providing San Francisco with delicious meat for years.

BROWN SUGAR: We always use light brown sugar.

BUTTER: We always use unsalted butter.

CHOCOLATE: As with most of the ingredients in our recipes, the better the chocolate, the better the ice cream. We use Guittard 70% dark chocolate, but if that's not available, use the best chocolate you could find.

CONES: An ice cream shop has got to have cones, right? We went through an ungodly amount of taste testing all kinds of cones: organic ones, kosher ones, and so on. None were remotely good, until we found the ones we currently have. No, we don't make our own cones; we have neither the time nor the space. We have a team of elves that do it for us. We keep them in a tree in the back.

DENTIST: Don't say dentist in an ice cream book! (Or so says Sean. Too late, see page 117.)

DIRTY THIEVES: Place to drown sorrows and stress. Place to drink alcohol. Place where we have been known to trade cookies for alcohol. Place to get free hot dogs on Mondays.

DRAG QUEENS: Contrary to what Jake's mother thought when she received an invite to Humphry Slocombe's first birthday party, drag queens are not a band.

FOIE GRAS: It's goose or duck liver. For an intelligent argument supporting foie gras, we recommend checking Incanto's Web site, Incanto.biz.

FOUR BARREL: The place we go to cheat on Blue Bottle.

FURIOUS PARAPLEGIC: Very angry person in motorized wheelchair who terrorizes the neighborhood by occasionally doing circles in the nearby intersection, thereby holding up traffic for blocks.

GRANDMA DEATH: The old, crazy lady resembling an ancient white-haired witch who hangs out in front of our shop on occasion. She buys ice cream every once in a while, and when she does, she never speaks. She just points and taps on the glass with her giant fingernail. Then she eats the ice cream with said finger. She always has cigarettes, too.

GUESTS: As you may have noticed in the course of reading this book (we hope you read it), we never call the people who visit our shop customers, clients, or visitors. They are our guests. It's a part of the hospitality Sean brought over from his fine dining background.

HELL TO THE NO: When you *really* want to say no.

LACK OF ENTHUSIASM: Reason cited for the termination of one of Jake's first restaurant jobs, a dishwashing gig when he was seventeen. In his defense, how many teenagers are enthusiastic about washing dishes?

LE SANCTUAIRE: A wonderful shop in San Francisco for all exotic spices, such as vadouvan curry and cubeb pepper. You can buy online, too, at Le-Sanctuaire.com.

LIZA AND BIANCA: The names of our two calves, taken from Liza Minelli and Bianca Jagger. Did we mention Jake is a huge fan of '70s-era New York City?

MELISSA PERELLO: The only chef who ever fired Jake. His first official pastry chef job was at Charles Nob Hill under Melissa. She fired him. They've made up since—she buys his ice cream now.

MILK: Always use whole milk. Fresh is better, organic is best. We use Clover and Straus for our dairy products.

MISSION STREET FOOD: Our first restaurant clients.

MOLASSES: Always use dark molasses.

THE PARLOUR: Our next project. It will be in the Mission, too, not too far away from our shop. We'll have plenty of ice cream there, but there will be more of a focus on delicious baked goods, like our Duck Fat Pecan Pies and Honey Wort Pie. And yes, there will be a book. Knock on wood.

RAINBOW GROCERY: If you're in San Francisco, this is a great place to get all the weird spices, rare ingredients, and hard-to-find produce we use in this book. Except for the meat. The only time you'll see meat in Rainbow is if someone leaves it there by "accident."

THE SADDEST WOMAN ALIVE: Always in pajamas, and bath robe, shuffling around with a black eye.

SCOOSH: A splash of wine.

STOUT: We recommend double-chocolate stout. Oatmeal stout goes well with our Butter Beer variation.

TOM'S ICE CREAM BOWL: The quintessential American ice cream parlor, found in Jake's hometown of Zanesville, Ohio. Its big old-school sign advertises "Chocolates Nuts Sandwiches." Recommended dishes include the coffee milkshake and the Tin Roof Sundae, but you can't go wrong.

"WOW" FLAVOR: A flavor that makes the guests say, "Wow!"

DUMB ANSWERS TO YOUR SMART QUESTIONS

*Are two-headed calves actually a real thing?
I thought they were like unicorns.*

They are definitely real.

So neither of you is named Humphry?

Correct.

*Can I spin ice cream right after I cook the
custard base?*

You can try, but it will probably be futile. Depending on the type of ice cream maker you have, it's usually recommended to let the liquid cool completely in the fridge before you spin it in the machine. Besides, letting it steep for a few hours—or overnight—enhances flavors. Patience is a virtue sometimes. Not when doing things like eating ice cream or drinking alcohol, but sometimes.

What is this ice bath you speak of?

Nearly all the recipes in this book involve an ice bath. Most people prefer their ice cream sans scrambled eggs, so the ice bath is necessary to stop the cooking.

It's simple: Put a bunch of ice and water in a big bowl. Put a second, slightly smaller bowl (or other type of container) in the big bowl, atop the ice. If you still don't understand, Google it. If you still don't understand, you probably shouldn't be making the recipe.

I can't get the ice cream to freeze.

What am I doing wrong?

Some of our ice creams remain on the softer side, particularly the ones that have a high sugar content (like Balsamic Caramel) or contain alcohol. Oftentimes, they won't spin to a completely frozen state, but if they get

to a slushee-like consistency, the freezer can finish them off. After you initially spin these, we recommend keeping the finished product in the coldest part of the freezer—in the back, not in the door.

If you can't get your ice cream base to move from a liquid to anything resembling a solid, then there's a bigger problem at hand. Almost assuredly, it's a problem with you and/or the ice cream maker, so check the directions and make sure you are following the machine's instructions.

If you're using a Cuisinart, 99 percent of the time it's probably your fault for not letting the bowl freeze all the way. There is nothing more frustrating than watching your freshly made custard spin in circles without freezing, mocking you in its liquid form. Enthusiastic smiles quickly turn to exasperated frowns as it becomes apparent that the ice cream ain't happening. The lesson? Make sure you give yourself enough time to freeze the bowl thoroughly.

*Hey, I made ice cream! How long can ice
cream last once made?*

Ice cream can last about a week in the freezer before it starts to develop an unsightly frost sweater. Beyond that, it's up to you when you want to eat it. But for us, it usually doesn't make it a week because we usually eat it the same day we spin it. For us, a serving is a quart, preferably in bed.

*How long should I bake cookies I'm adding
to ice cream?*

Take them to the edge of burnt (see photo, page 85).

INDEX

A

Alani, Anaheed, 103
Anaheed's Beer Nut, 103
Apple, White Miso, 65-66

B

Bacon Peanut Brittle, 132
 Elvis (The Fat Years), 61-62
Baker, Lori, 132
Balsamic Caramel, 89-91
 Gabba Gabba Hey, 122
Bananas
 Elvis (The Fat Years), 61-62
 Hot Mess, 121
 Red Hot Banana, 59-60
Baracky Road, 52-53
Base
 Custard Base, 30-32
 technique for, 29
Beach Blanket Babylon,
 124-25
Beer
 Anaheed's Beer Nut, 103
 Butter Beer, 106
 Guinness Gingerbread, 105
 Stout, 102-3
Beet, Hibiscus, 120
The Best Whipped Cream
 You'll Ever Have, 128
Big Gay Ice Cream Truck, 124
Blue Bottle, 70, 136
Blue Bottle Vietnamese
 Coffee, 70-72
 The Complete Breakfast Ice
 Cream Cake, 126
Boccalone, 107, 136
Boccalone Prosciutto, 107-9

Bourbon
 Bourbon Caramel Sauce,
 135
 Bourbon Coke Float, 122
 Secret Breakfast, 34-36
Boutté, Alotta, 125
Brittle
 Bacon Peanut Brittle, 132
 Cinnamon Brittle, 131
Brownies, 131
 Gabba Gabba Hey, 122
Butter, 136
Butter Beer, 106
Butterscotch Sauce, 134
 Hot Mess, 121

C

Cake, The Complete Breakfast
 Ice Cream, 126
Candy Cap, 99-101
Cantaloupe, Cayenne, 118
Cheese, Government, 113-15
Cherries
 Gabba Gabba Hey, 122
 Tranny Smackdown, 124-25
Chiles
 Strawberry Candied
 Jalapeño, 56
 Thai Chile Lime, 117
Chocolate, 136
 Baracky Road, 52-53
 Brownies, 131
 Chocolate Smoked Salt,
 50-51
 Here's Your Damn
 Chocolate Ice Cream,
 46-47
 Hot Fudge Sauce, 134

Malted Milk Chocolate, 49
Pepper and Mint Chip,
 87-88
 Tin Roof, 121
Cinnamon Brittle, 131
 ice cream, 82-83
Coconut milk
 Thai Chile Lime, 117
Coffee
 Blue Bottle Vietnamese
 Coffee, 70-72
 The Complete Breakfast Ice
 Cream Cake, 126
 Humphry Slocombe/Blue
 Bottle Affogato, 72
Coffee cake
 The Complete Breakfast Ice
 Cream Cake, 126
 Tranny Smackdown, 124-25
Coi, 9, 84
Cola
 Bourbon Coke Float, 122
 Jesus Juice, 116
The Complete Breakfast Ice
 Cream Cake, 126
Cookies
 Corn Flake Cookies, 129
 Gingersnap Cookies, 129
 Peanut Butter-Curry
 Cookies, 128
Corn, Sweet Summer, 98
Corn Flake Cookies, 129
 The Complete Breakfast Ice
 Cream Cake, 126
 Secret Breakfast, 34-36
Corton, 120
Cosentino, Chris, 107
Curry, vadouvan, 85
Custard Base, 30-32

D

Dirty Thieves, 18, 19, 136
Dulce de Leche, Malted,
68-69
Dynamo Donuts, 21, 45

E

Elvis (The Fat Years), 61-62

F

Far West Fungi, 99
Fetal Kitten, 17
Fleming, Claudia, 105
Float, Bourbon Coke, 122
Flour + Water, 21-22, 73
Foie Gras, 111-12
Four Barrel, 72, 137
Freeman, James, 70
Frosted Peanuts, 130
Anaheed's Beer Nut, 103
Tin Roof, 121

G

Gabba Gabba Hey, 122
Gingersnap Cookies, 129
Guinness Gingerbread, 105
Government Cheese, 113-15
Graham Crackers, 130
Harvey Milk and Honey,
41-42
Guinness Gingerbread, 105

H

Harvey Milk and Honey, 41-42
Here's Your Damn Chocolate
Ice Cream, 46-47
Here's Your Damn Strawberry
Ice Cream, 54

Hibiscus Beet, 120
Honey
Harvey Milk and Honey,
41-42
Honey Thyme, 73-75
Hot Fudge Sauce, 134
Tranny Smackdown, 124-25
Hot Mess, 121
Humphry Slocombe
"clean room" for, 10, 15
conception of, 9-12
daily schedules at, 18-19
design of, 14-16
employees of, 16
location of, 11, 20
naming, 13
neighbors of, 20-22
opening day of, 12, 14
social media and, 22-23
veganism and, 23-24, 111-12

I

Ice bath, 139
Ice cream. *See also* Sundaes
Anaheed's Beer Nut, 103
Balsamic Caramel, 89-91
Baracky Road, 52-53
Blue Bottle Vietnamese
Coffee, 70-72
Boccalone Prosciutto, 107-9
Butter Beer, 106
Candy Cap, 99-101
Chocolate Smoked Salt,
50-51
Cinnamon Brittle, 82-83
Custard Base, 30-32
Elvis (The Fat Years), 61-62
Foie Gras, 111-12
Government Cheese, 113-15
Guinness Gingerbread, 105
Harvey Milk and Honey,
41-42
Here's Your Damn
Chocolate Ice Cream,
46-47
Here's Your Damn
Strawberry Ice Cream, 54
Honey Thyme, 73-75
making, 26, 29, 139
Malted Dulce de Leche,
68-69
Malted Milk Chocolate, 49
McEvoy Olive Oil, 92-93
Oolong, 67
Open Hand Fluffernutter,
45
Peanut Butter Curry, 84-85
Pepper and Mint Chip,
87-88
Pumpkin Five Spice, 96-97
Red Hot Banana, 59-60
Roasted White Chocolate
and Lavender, 76-77
Rosemary's Baby, 78
Salt and Pepper, 94-95
Salted Licorice, 79-81
Secret Breakfast, 34-36
storing, 139
Stout, 102-3
Strawberry Candied
Jalapeño, 56
Strawberry Olive, 57
Sweet Summer Corn, 78
Tahitian V*nill@, 37-39
weird flavors of, 17

White Miso Peach/Pear/
Apple, 65-66
Ice cream machines, 25

J

Jackson, Michael, 116
Jesus Juice, 116

L

Lebovitz, David, 22
Le Sanctuaire, 85, 87, 137
Licorice, Salted, 79-81
Liebrandt, Paul, 120
Lime, Thai Chile, 117

M

Malt powder
Malted Dulce de Leche,
68-69
Malted Milk Chocolate, 49
Marshmallows
Baracky Road, 52-53
Hot Mess, 121
Marshmallow "Topping,"
135
Open Hand Fluffernutter,
45
Tranny Smackdown, 124-25
McEvoy Olive Oil, 92-93
McEvoy Ranch, 92
McNaughton, Tom, 21, 73
Milk, 138
Mint Chip, Pepper and, 87-88
Miso Peach/Pear/Apple,
White, 65-66
Mission Street Food, 52, 138
Molasses, 138

Mushrooms
Candy Cap, 99-101

O

Olives
McEvoy Olive Oil, 92-93
Strawberry Olive, 57
Oolong, 67
Open Hand Fluffernutter, 45

P

Patterson, Daniel, 9
Peach, White Miso, 65-66
Peanut butter
Open Hand Fluffernutter,
45
Peanut Butter-Curry
Cookies, 128
Peanut Butter Curry ice
cream, 84-85

Peanuts

Anaheed's Beer Nut, 103
Bacon Peanut Brittle, 132
Frosted Peanuts, 130
Tin Roof, 121

Pear, White Miso, 65-66

Pepper

Pepper and Mint Chip,
87-88
Salt and Pepper, 94-95

Perello, Melissa, 137

Petroff, Bryan, 124

Pine nuts

Rosemary's Baby, 78
Project Open Hand, 45
Prosciutto, Boccalone, 107-9
Pumpkin Five Spice, 96-97

Q

Quint, Doug, 124

R

Rainbow Grocery
Cooperative, 73, 138
Red Hot Banana, 59-60
Roasted White Chocolate and
Lavender, 76-77
Rosemary's Baby, 78

S

Salt and Pepper, 94-95
Salted Licorice, 79-81

Sauces

Bourbon Caramel Sauce,
135
Butterscotch Sauce, 134
Hot Fudge Sauce, 134
Scherer, Jared, 45

Secret Breakfast, 34-36

Bourbon Coke Float, 122
The Complete Breakfast Ice
Cream Cake, 126
Humphry Slocombe/Blue
Bottle Affogato, 72

Sorbets

Cayenne Cantaloupe, 118
Hibiscus Beet, 120
Jesus Juice, 116
Thai Chile Lime, 117

Spearin, Sara, 21

Steele, David, 21

Stout, 102-3

Strawberries

Here's Your Damn
Strawberry Ice Cream, 54

Strawberry Candied
Jalapeño, 56
Strawberry Olive, 57
Tranny Smackdown, 124-25
Sundaes
Gabba Gabba Hey, 122
Hot Mess, 121
Tin Roof, 121
Tranny Smackdown, 124-25
Sweet Summer Corn, 98

T

Tahitian V*nill@, 37-39
Tea
Oolong, 67
Thai Chile Lime, 117
Tin Roof, 121
Tom's Ice Cream Bowl, 121, 138
Tools, 25-27
Tranny Smackdown, 124-25
Trix cereal
Tranny Smackdown, 124-25

V

V*nill@, Tahitian, 37-39
Vietnamese Coffee, Blue
Bottle, 70-72

W

Walnuts
Barack Road, 52-53
Whipped Cream, The Best
You'll Ever Have, 128
White, David, 21
White Chocolate and
Lavender, Roasted, 76-77
White Miso Peach/Pear/
Apple, 65-66
Wiedlin, Jane, 124, 125
Wine
Jesus Juice, 116



SWEEP AND MOP EVERY NIGHT

WELCOME TO THE ICE CREAM COUNTERCULTURE REVOLUTION.

Humphry Slocombe is both San Francisco Mission District hot spot and definitive trendsetter in ice cream innovation. This book shares 40 formulas for their idiosyncratic and irresistible flavors—Blue Bottle Vietnamese Coffee, Balsamic Caramel, Boccalone Prosciutto—plus stories, photos, and Tweets that provide a glimpse into the brilliantly twisted brains that launched Secret Breakfast (bourbon and corn flakes) and Government Cheese (yes, cheese) ice cream. With tips, tools, and techniques (including how to make ice cream sans machine), plus more than a dozen recipes for toppings (Bacon Peanut Brittle? Yes, please.) and their singular sundaes, *Humphry Slocombe Ice Cream Book* gives you everything you need to make your own defiant desserts and enter this bizarre, delicious, frozen universe.



"I SEE THIS AS MY LITTLE CHILD, IN A WAY.
THIS IS FANTASTIC."

— FERRAN ADRIÀ

WWW.CHRONICLEBOOKS.COM