

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

FUSTINI'S

**Avocado Ice Cream with
Raspberry Marmalade**

Ingredients

- 1 teaspoon [Fustini's Delicate SELECT olive oil](#)
- 1 small red onion, about 1 cup very small dice
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#)
- 1-pint raspberries
- 2 tablespoons [Raspberry Preserve](#)
- 1 tablespoon [Fustini's Raspberry balsamic](#)
- Pinch Salt

Avocado Ice Cream

- 2 cups whole milk
- $\frac{3}{4}$ cup sugar
- 4 egg yolks
- $\frac{1}{2}$ cup heavy cream
- 3 avocados, peeled and pitted
- Juice of $\frac{1}{2}$ lime
- Juice of $\frac{1}{2}$ lemon

Cilantro Lime Ice

- 1 cup of water
- 1 cup of sugar
- $\frac{1}{4}$ cup fresh cilantro
- 1 cup fresh lime juice
- Splash [Fustini's 12 Year White balsamic](#)

Spicy Peanut Brittle

- $\frac{3}{4}$ cup light corn syrup
- $1\frac{1}{2}$ cups sugar
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{8}$ teaspoon habanero powder or spice, OPTIONAL
- 2 tablespoons butter
- 1 cup salted peanuts

Garnish

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- [Fustini's Persian Lime olive oil](#)

Directions

Step 1. Cilantro Lime Ice

Bring water and sugar to a boil over moderate heat and once the sugar is dissolved, turn heat off and refrigerate overnight. Add sugar syrup and cilantro to a food processor and pulse until smooth. Add the lime juice and strain through a fine mesh strainer. Freeze per the instructions on a sorbet or ice cream freezer.

Step 2. Spicy Peanut Brittle

Heat corn syrup, sugar and water in heavy bottom pot over moderately high heat until thick and golden brown, 15 to 20 minutes. Remove from the heat and add the baking soda, habanero powder and butter and stir with a wooden spoon until foamy. Add the peanuts and stir then spread on a buttered sheet tray and let cool. Break apart and pulverize the small pieces either in a food processor or by beating with a mallet.

Step 3.

Place the heavy cream in a large chilled bowl and whisk to soft peaks. Add the powdered sugar and whisk just to stiff peaks.

To serve, place some pulverized brittle in the bottom of a parfait glass and top with Avocado Ice Cream, a layer of Raspberry Marmalade, and a layer of Cilantro Lime Ice, more pulverized brittle and repeat.;Top with whipped cream, piece of brittle and a drizzle of Fustini's **Persian Lime Olive Oil**.

Step 4. Marmalade

Heat Fustini's **Single Varietal Olive Oil** in a medium-size pan over moderate heat and add red onions. Caramelize the onions stirring frequently. Once golden brown and fully cooked, 5 to 8 minutes, add the Fustini's **Sicilian Lemon Balsamic Vinegar**, raspberries, preserves, Fustini's **Raspberry Balsamic Vinegar**, and salt and bring to a simmer. Turn heat to low and cook until raspberries release their juice and the marmalade is slightly thickened, 10 to 15 minutes. Remove from heat and chill.

Step 5. Ice Cream

Bring milk and sugar to a simmer in a large pot. Place egg yolks in a bowl and whisk to combine. Once simmering, temper the egg yolks with a little hot milk and then whisk the egg yolks back into the milk and cook over medium-low heat until slightly thickened. Whisk in the heavy cream, strain through a fine-mesh strainer and refrigerate overnight.

Place avocados, lime juice, lemon juice, in a food processor and process until smooth. Add to the chilled ice cream base and whisk, then freeze according to the ice cream machine directions.