Apricot Tart Ginger Ice Cream

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Tart:

1/3 cup butter

1/2 cup sugar

2 pounds apricots. halved

Juice and zest of one lemon

pie dough or puff pastry for one 10 inch pan

For the Ginger Ice Cream:

2 cups heavy cream

1/4 cup chopped fresh ginger

4 egg yolks

1/4 cup sugar

Instructions

For the tart:

In a 10 inch iron skillet, melt the butter, add the sugar and heat until bubbly and caramelised.

Stir in the lemon juice and zest.

Place the apricots cut side down into the caramel.

Cover the top with pastry.

Bake in a pre-heated 400 degree oven for 25 minutes.

Let the tart cool for 10 minutes, place a platter over the top of the skillet and invert it so that the tart unmolds itself.

Serve warm with a scoop of ginger ice cream.

For the Ice Cream:

This is a Charlie Trotter recipe that was featured on the PBS series "Jeremiah Tower Cooks With the Best American Chefs"-it is a realy special ice cream.

Add the ginger to the cream in a small sauce pan and heat to just below the boiling point. Remove the pan from the heat and let the cream and ginger steep for 1/2 hour.

Strain the ginger out of the cream.

In a separate bowl, whisk the sugar into the eggs and whip until the eggs are light and fluffy.

Reheat the cream and temper the eggs-do not let the mixture boil-cook only until the mixture coats the back of a spoon.

Strain the mixture again and refrigerate several hours or overnight and freeze in your ice cream freezer.