

# Cherry Bombe

Recipe By *Temi Philip*



Cooking and Prep:  30  
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Serves:  12

Contains: 

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat,  
Passover, Nine Days

**Diet:** Gluten Free, Salt Free

**Source:** Family Table by  
Mishpacha Magazine

This dessert combines frozen custard with a light fruit ice cream. The result is beautiful and delicious.

## Ingredients (6)

### First Layer

1 cup pareve or dairy milk

8 egg yolks

1 cup sugar

### Second Layer

- 2 containers (250 ml each) whipping cream (pareve or dairy)
  - 1/2 pound (250 grams) fresh or frozen cherries, pureed
  - 1 tablespoon lemon juice
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## Start Cooking

### First Layer

1. Beat the egg yolks with the sugar until the mixture is light and fluffy.
2. Heat the milk in a pot until just before it boils.
3. Remove the pot from the fire and slowly add half the milk to the egg mixture, mixing constantly.
4. Return the entire egg mixture to the pot and cook over a low flame, stirring constantly, until the mixture thickens.
5. Remove from the fire and cool.

#### Note:

You can freeze this in silicon shapes (not complicated ones) so that each serving slips out ready to serve.

### Second Layer

1. Beat the whipping cream until it is firm and soft.
2. Mix in the ground cherries and lemon and fold the mixtrue into the cooled Crème Anglaise.
3. Pour into the loaf pans and freeze.
4. Remove from the freezer and slice with a knife dipped in boiling water. Wait five minutes before serving. Serve with fresh fruit.

### Credits

Photography: Daniel Lailah

Styling: Amit Farber