

FROM THE JPB
CULINARY LABS



ASHEVILLE, NC

Le Malbec Ripple

Ingredients:

- 12 oz. fresh blackberries (2 small berry baskets)
- 1 small granny smith apple (peeled and chopped)
- 1/4 C. granulated cane sugar
- 2 Tab. corn syrup
- 3 Tab. Le Malbec red wine
- 1 quart of your favorite vanilla ice cream (ours is homemade!)



Place all the ingredients (except your ice cream!) in a small, heavy-bottomed saucepan.

Cook on medium-low heat until the apples have completely softened. Depending on the size of your dice, this may take 20 minutes. Remove the sauce from heat and allow to cool a few minutes before pushing through a fine mesh sieve to remove all the blackberry seeds.

Allow the sauce to fully cool in the refrigerator before using. Yields about 1 1/2 c.



To make a batch of Le Malbec Ripple, start with the best possible vanilla ice cream you can get.

Homemade **really is** better! I used David Lebovitz's recipe from his revised edition of *The Perfect Scoop*. The results were over-the-top amazing and a perfect backdrop for my tangy Le Malbec Ripple. Whatever vanilla you choose, start by giving it 5-10 minutes to soften on your countertop. Drizzle a little Le Malbec Ripple on the bottom of your freezer-safe container and then spread a small layer of softened ice cream on top. Gently marble the sauce through the ice cream with a butter knife. Keep layering and drizzling making sure to sauce the top.

Allow to rest in the freezer at least 2 hours before scooping. Very French and very tasty!!