

## Lemon Ginger Ice Cream Torte

SKILL  
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MAKES  
10 - 12 Servings

### Ingredients

**Crust:**

- 40 gingersnaps
- 3 Tablespoons sweet butter, melted

**Ice Cream Torte:**

- 1/2 cup crystallized ginger, finely minced
- 1 jar Stonewall Kitchen Lemon Curd or Key Lime Curd
- 2 quarts vanilla ice cream, softened

**Candied Lemon:**

- 5 large lemons
- 1 cup plus 2 Tablespoons sugar



### Directions

1. Pulse gingersnaps in food processor until fine crumbs (about 1 3/4 cups). Reserve 1/2 cup. Add butter to the remaining crumbs and pulse to mix. Press mixture in the bottom of a 10-inch spring form pan. Freeze for 1/2 hour.
2. Fold crystallized ginger into softened vanilla ice cream. Spread half of this mixture over the crust and top with 1/2 jar of Lemon Curd and sprinkle with reserved 1/2 cup gingersnap crumbs. Spread remaining ice cream mixture over crumbs and freeze 1/2 hour or more. Top with remaining Lemon Curd. Freeze at least 4 hours.
3. Using a 5 hole lemon zester, remove yellow peel from lemons in long strips.
4. Squeeze 2/3 cup lemon juice into a small bowl and strain.
5. Combine lemon juice and 1 cup of sugar in a small saucepan and bring to a simmer, stirring until sugar dissolves. Continue to simmer until slightly syrupy. Add lemon peel and cook until soft. Strain syrup and remove peel.
6. Toss peel in 2 Tablespoons sugar and transfer to a small sheet pan, separating with a fork. Allow it to dry 2-4 hours.
7. Garnish frozen torte with candied lemon peel and serve.

