

Buttermilk Ice Cream

Serves 8 to 10

This recipe comes from Laura Matis, pastry chef at Osteria Stellina in Pt. Reyes Station. If kumquats aren't available, stir some fresh strawberries into the rhubarb compote instead.

For the ice cream:

6 egg yolks
¾ cup sugar
½ teaspoon salt
2 cups heavy cream
1 teaspoon toasted whole cloves
2 cups buttermilk

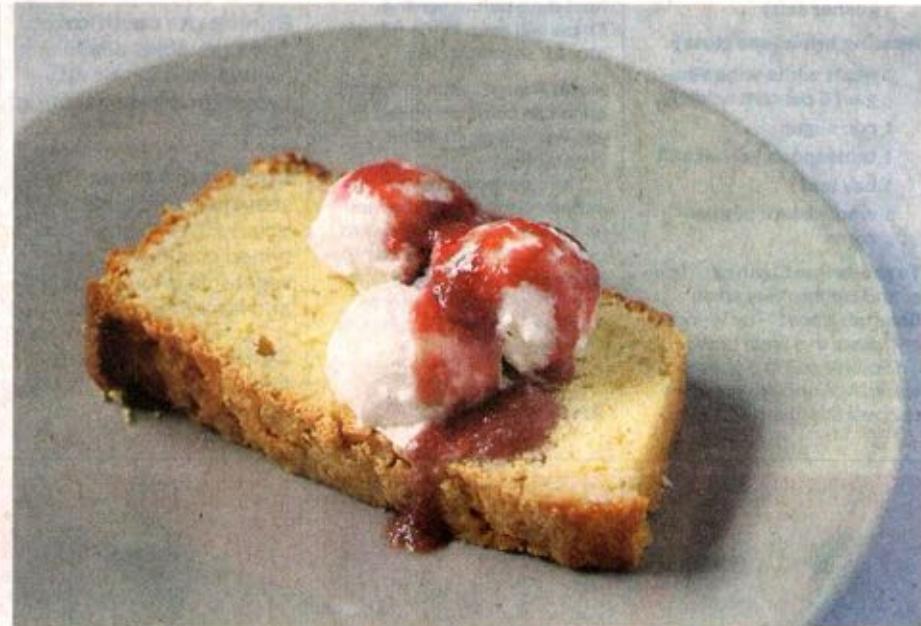
For the cake:

2 cups all-purpose flour
⅔ cup cornmeal
1½ teaspoons baking powder
½ teaspoon kosher salt
2½ sticks (10 ounces) unsalted butter, softened
2 cups sugar
3 eggs
1½ teaspoons vanilla extract
1 cup buttermilk

For the compote:

1½ cups medium-diced rhubarb
¼ cup red wine
1 star anise pod
2 (2-inch) cinnamon sticks
½ vanilla bean, split and scraped
½ cup sugar, or more to taste
5 kumquats, pith and flesh removed, peel chopped into small squares (about 2 tablespoons' worth)

For the ice cream: Whisk egg yolks with ¼ cup of the sugar and the salt; set aside. In a



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medium pot over medium heat, warm the cream with the remaining sugar and cloves, stirring occasionally, until just simmering. Remove from heat and slowly pour into the egg mixture, whisking constantly. Return the custard mixture to the pot and cook over medium heat, stirring constantly, until it reaches 175° on a thermometer.

Strain the custard through a fine mesh sieve into bowl, and place over an ice bath to bring to room temperature. Stir in buttermilk and refrigerate, at least 2 hours or overnight.

Churn in an ice cream ma-

chine according to manufacturer's instructions.

For the pound cake: Preheat the oven to 325°. Lightly spray the bottom of a 9- by 5-inch loaf pan with cooking spray; line with parchment paper and set aside.

Sift flour, cornmeal, baking powder and salt into a bowl; set aside. In a stand mixer fitted with the paddle attachment, cream the butter on medium speed until fluffy, about 2 to 3 minutes. Slowly add the sugar, scraping the bowl every so often, until the mixture is lightened and well combined.

Add the eggs, one at a time, until each is incorporated, scraping the bowl after each addition.

Combine the vanilla and buttermilk; set aside.

Add the dry ingredients to the mixer bowl, alternating with the buttermilk mixture, beginning and ending with the dry ingredients, until everything is incorporated.

Pour the batter into the prepared pan, stopping 1 inch from the top (this allows enough room for the cake to rise); reserve any excess batter — see Note. Bake for 1½ hours, or until golden and a toothpick inserted into the center comes

Serve warm or at room temperature.

Meanwhile, make the compote: In a medium saucepan, bring the rhubarb, wine, ½ cup water, star anise, cinnamon sticks, vanilla bean and pulp, and sugar to a boil. Reduce heat, and simmer for about 5 minutes, or until rhubarb is soft. Discard anise, cinnamon sticks and vanilla bean. Push mixture through a china cap or small strainer (not too fine).

Reheat the sauce over medium-low heat, stirring frequently. Add the kumquat pieces and cook until they are soft, about 5-10 minutes more. (Or, stir in some chopped strawberries.)

To serve: Slice the cake, and top with the compote and a scoop of the buttermilk ice cream.

Note: Pour any excess batter into a prepared ramekin and bake until a toothpick comes out clean.

Per serving: 698 calories, 9 g protein, 87 g carbohydrate, 36 g fat (21 g saturated), 224 mg cholesterol, 373 mg sodium, 2 g fiber.

FOOD & WINE

Michael Bauer

Executive Food & Wine Editor

(415) 777-8463

mbauer@sfchronicle.com

Miriam Morgan

Food Editor

(415) 777-6246

food@sfchronicle.com

Bill Barno

Advertising

(415) 777-8875

bbarno@sfchronicle.com

Jon Bonné

Wine Editor

(415) 777-6044

Sue Mercier

Advertising

(415) 777-8787