



SPANISH · MODERN · SAVORY-SWEET CROSSOVER · ICE CREAM FOUNDATION
· DESSERT · PALATE CLEANSER · PLATE PARTNER

Helado de Aceite de Oliva con Maldon · Olive-Oil Ice Cream with Flake Salt

Milk + cream + egg yolks + sugar cooked to an 82°C custard, cooled, then emulsified with a restrained pour of summit-tier Arbequina EVOO + churned + frozen. A scoop lands on the plate with a pinch of Maldon across the top. The olive-oil notes of fresh grass + green banana + a faint peppery bite shows through the sweet cream; the salt breaks the sweetness into the savory register; the cold cream carries everything on the tongue. The classical Spanish proof that sugar is a vehicle for olive oil, not the other way around. Teaches the ice-cream base (universal) + the EVOO-as-dessert-ingredient archetype (Spanish modern) + the savory-sweet plating discipline that elevates any dessert plate.

Protein Dairy (milk + cream + egg yolks) + EVOO

Serves ~800 ml ice cream · 8-10 scoops · portions 50-80 ml each

Difficulty Intermediate

Active 40 min active

Total 40 min + 6 h cure + 30 min churn + 4 h firm-freeze = ~11 h

The Counter-Intuitive Match That Actually Works

Sugar + olive oil sounds like it shouldn't work. Then one bite of olive-oil ice cream with flake salt convinces every guest otherwise. This is the dessert that Spanish restaurant kitchens have used for 20 years to close meals + US kitchens still underuse. The flavor logic is classical Spanish Mediterranean: sweet cream + fresh EVOO + mineral salt = the three-note chord that forms the backbone of much Spanish dessert tradition.

The technique teaches three things layered: the **ice-cream base discipline** (milk + cream + yolks + sugar at 82°C with thermometer — the universal custard foundation already taught in crema catalana), the **EVOO-as-dessert-ingredient archetype** (how to use premium olive oil as a flavor-forward ingredient + not just a background oil), and the **savory-sweet plating protocol** (when Maldon flake salt becomes the dessert's primary finishing element).

The olive-oil choice is non-negotiable. Use a summit-tier Arbequina or Hojiblanca — the fresh-green, slightly-peppery profile of top-tier Spanish EVOO is the ice cream's character. A mediocre olive oil produces a mediocre ice cream (blunt, oily, one-dimensional). The great olive oils produce an ice cream that tastes like a field of grass distilled into cream — complex, layered, with a faint peppery bite that lingers. This is the one recipe where Tier A (grocery EVOO) is substantially different from Tier B (summit-tier) — the olive oil IS the dish.

This recipe also teaches the **Thermomix TM6 ice cream base workflow** (extends the crema catalana method) + introduces the **base cure** — the 6-hour refrigerated rest of the ice cream base before churning. The cure allows the proteins to hydrate fully + the fat globules to stabilize + produces a substantially better texture in the final frozen product. Restaurant kitchens always cure ice cream bases; home kitchens skip + regret. 6 hours is the minimum; 12-24 hours is ideal.

This is the dessert that closes a Spanish meal: a small scoop, a pinch of Maldon, a thin crisp cookie on the side (or naked — the Catalan way). Pablo's palate-summit dessert: Mediterranean-olive-oil + Japanese-umami (via the savory-sweet chord) + classical-Spanish tradition.

Specs

<p>YIELD</p> <p>~800 ml ice cream · 8-10 scoops</p>	<p>BASE RATIO</p> <p>4 0 0 ml milk · 2 0 0 g cream · 6 egg yolks · 1 5 0 g sugar · 3 0 ml EVOO</p>	<p>BASE TARGET</p> <p>8 2 °C / 1 8 0 °F (same as crema catalana) · spoon-coat test</p>	<p>CURE</p> <p>6 h refrigerated (minimum) · 12-24 h ideal</p>
<p>EVOO TIER</p> <p>Summit-tier (Rincón de la Subbética Arbequina or similar) – the oil IS the dish</p>	<p>DIFFICULTY</p> <p>Intermediate</p> <p>●●●○○</p>	<p>ACTIVE TIME</p> <p>40 min</p>	<p>CHURN</p> <p>25-30 min in ice cream machine · or no-churn alternative</p>
<p>KEEPS</p> <p>2 weeks in airtight container in freezer (best within 1 week; loses EVOO aromatic after 2 weeks)</p>	<p>KEY RULE</p> <p>Add EVOO to cooled base (not hot) + emulsify with blender/immersion blender · Maldon at service only</p>		

What Changed & Why

The primary variable here is the olive oil. This is the single recipe in the library where Tier A vs Tier B creates a meaningfully different finished product. The ● Tier A (Everyday) uses California Olive Ranch Arbequina (Whole Foods mid-tier) — produces a solid, restaurant-tier olive oil ice cream. Acceptable + good. The ● Tier B (No-Limits) uses Rincón de la Subbética Arbequina DOP (specialty Spanish importers) OR Castillo de Canena Family Reserve (Jaén DOP) OR similar summit-tier Spanish EVOO — produces an ice cream that is qualitatively different, genuinely remarkable. For this recipe specifically, invest in the olive oil. Spend \$30-50 on a bottle of summit EVOO + you'll use it across compound butter ✓, aceite verde ✓, this ice cream, and every summer-salad from Batch 7 onward. The olive oil is the leverage investment.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Make a standard custard base, stir in olive oil off-heat, chill, churn	Cook base in TM6 to 82°C + cool + REST 6+ hours refrigerated (cure) + blend in EVOO + churn	The 6-hour cure is the restaurant-kitchen non-negotiable step that home kitchens skip. During cure, the proteins fully hydrate, the fat globules stabilize, the base thickens slightly, and the flavors integrate. Without cure: icy texture + flat flavor. With cure: smooth texture + layered flavor. 6 h minimum; 12-24 h ideal. Also: emulsify the EVOO with a blender or immersion blender — hand-stirring doesn't fully integrate the oil + the final ice cream can taste uneven.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Add olive oil to the hot base	Add olive oil to the COOLED (room-temp or fridge-cold) base + emulsify immediately with blender	Adding EVOO to hot base (above 80°C) degrades the olive oil's volatile aromatics + oxidizes the polyphenols. The oil's flavor becomes dulled + faintly rancid. Adding to cool base preserves the fresh-grass + pepper notes. Use the blender at the cool stage to emulsify — the small droplets stay dispersed through the ice cream instead of pooling during freezing.
ADD	—	Restrained pour: 30 ml EVOO per 600 ml base (5% by volume)	More EVOO is not better. Above 5% by volume, the ice cream tastes oily + the fat structure of the cream + oil together becomes unstable during freezing (ice crystals can form around the oil droplets). 5% is the calibrated sweet spot: clearly olive-oil-flavored but smooth ice-cream texture. If your EVOO is summit-tier + very characterful, 30 ml is plenty; if it's milder, you can go to 35 ml maximum.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ADD	—	Maldon flake salt at service (do NOT add salt to the base)	<p>Maldon flake salt sprinkled at service provides an occasional textural + flavor burst that elevates the dish.</p> <p>Incorporating salt into the base produces an even, muted saltiness throughout — not the intended effect. The restaurant-standard is: no salt in the base; a pinch of Maldon on each scoop at service. The eater hits a salt crystal occasionally + the sweetness breaks into savory — that's the experience.</p>
ELEV	Serve in a bowl	Serve on a small plate or shallow bowl with a thin crisp cookie on the side (optional) + a fresh herb sprig (thyme, mint) + a thin drizzle of olive oil in addition to the Maldon	The plating emphasizes the dessert's seriousness + pairs the ice cream with a textural counterpoint. The extra drizzle of EVOO on the plate amplifies the oil note; the cookie adds crunch; the herb adds a fresh note. Classical Spanish restaurant dessert plating.
SKIP	Vanilla extract in the base	No vanilla	Vanilla would compete with the EVOO's aromatic profile. Crema catalana + cream-based ice creams benefit from vanilla; olive-oil ice cream specifically should be clean (no vanilla, no other aromatic additions). The olive oil IS the aromatic. Keep the base neutral so the oil can speak.

What You Need

● Everyday

The Custard Base

- 400 ml **whole milk** (3.5% fat) — Organic Valley or Clover Sonoma (Whole Foods)
- 200 g **heavy cream (36%)** — same source
- 6 **large egg yolks** (~120 g) — pasture-raised
- 150 g **granulated white sugar**
- Pinch of fine sea salt

The Olive Oil (the key ingredient)

- 30 ml **California Olive Ranch Arbequina** — Whole Foods, mid-tier; acceptable for this ice cream but Tier B is substantially better
- Alternative (if not specifically Arbequina): any fresh, unoxidized, grassy-flavored Spanish or Californian EVOO. Avoid mass-market (Pompeian, Bertolli) for this recipe — the olive oil flavor profile is inadequate.

At Service

- **Maldon flake salt** — pinch on each scoop
- 1 tsp additional EVOO drizzle on the plate
- Optional: thin cookie (biscotto, fine tuile, or crisp amaretti)
- Optional: fresh thyme or mint sprig

● No Limits

The Custard Base (Tier B — minor upgrades)

- 400 ml **Clover Sonoma Creamline whole milk** (non-homogenized, glass bottle)
- 200 g **Kate's Cream 40% fat** or **Echo Hill Farm cream** (Miami local if available)
- 6 **local-farm egg yolks** from Coconut Grove farmers market (richer yolk)
- 150 g **Wholesome organic cane sugar**
- Pinch **Sal de Ibiza flake salt**

The Olive Oil (Tier B — the MAJOR upgrade; this is the recipe-defining variable)

- 30 ml **Rincón de la Subbética Arbequina DOP** (via [sourcing/11-oils-vinegars](#)) — summit Spanish-EVOO; fresh-grass, green-banana, faint-pepper profile. The ice cream's character comes from here.
- OR **Castillo de Canena Family Reserve** (Jaén DOP; single-variety Picual or Arbequina)
- OR **Pago de Valdequereda** (Manchego DOP; Arbequina) — any of these three produces a qualitatively different ice cream than Tier A

At Service (Tier B)

- **Maldon flake salt** (Maldon is already summit-tier; no upgrade needed)
- 1 tsp **Rincón de la Subbética** as plate drizzle (same oil)
- **Dean & DeLuca sesame crackers** or **Barcelona-made amaretti** as cookie partner
- Fresh home-grown **thyme** (Miami winter windowsill)

EQUIPMENT

Your Kit

Thermomix TM6 OR heavy saucepan + thermometer (for custard base)

Fine-mesh strainer

Whisk

Kitchen scale (critical for ratios)

Large bowl for ice-water bath

- Blender or immersion blender — CRITICAL for EVOO emulsion

- Ice cream machine — Cuisinart ICE-100 (compressor; home-standard) or Breville Smart Scoop (compressor; serious-kitchen tier)

- Airtight freezer container (metal tin or ice cream loaf pan)

- Parchment paper circle for surface seal

MISE EN PLACE

Before You Start

- Milk + cream weighed in TM6 bowl or saucepan

- Egg yolks separated from whites carefully

- Sugar + salt weighed together

- Cinnamon stick + lemon zest — N/A for this recipe (do NOT include; unlike crema catalana, this ice cream is aromatically neutral)

- EVOO measured into a glass bowl at room temperature — do NOT put the bottle in the fridge ever (EVOO should never be refrigerated — cold makes it cloudy + dull)

- Ice cream machine pre-frozen (compressor models: 10 min pre-cooling; freezer-bowl models: 24 h in freezer)

- Airtight freezer container pre-chilled (in freezer 30 min)

MAKE-AHEAD

Timeline

- undefined
undefined
- undefined
undefined

METHOD

The Cook

1 Phase 1 · Cook the Base — 25 minutes

1. If using TM6: add 400 ml milk + 200 g cream + 6 egg yolks + 150 g sugar + pinch salt to the bowl. Process speed 6 for 10 seconds to combine.
2. Set TM6 to target 82°C, speed 3, 22 minutes. Machine holds target temperature + stirs continuously.
3. If using stovetop: heat milk + cream in heavy saucepan over low; meanwhile whisk yolks + sugar + salt in separate bowl. Temper yolks with warm milk (drizzle in while whisking), return all to pan, heat LOW, stir constantly until thermometer reads 82°C + spoon-coat test passes. 15-20 min total.
4. Strain the hot base through fine-mesh into a clean bowl.



WHY THIS WORKS

Same custard base as crema catalana (milk + cream ratio is the difference — ice cream needs the higher fat from cream for proper mouthfeel + anti-crystallization). 82°C is the target; yolks denature + coagulate between 78-82°C creating the thickened custard base. Above 83°C the base breaks.

2 Phase 2 · Chill Shock — 20 minutes

1. Fill a large bowl with ice cubes + cold water.
2. Transfer the strained base in its bowl into the ice bath. Whisk occasionally for 15 min until base is thoroughly cool (below 15°C).
3. Why fast-chill: the base's temperature needs to drop quickly through the 40-60°C range (bacteria-growth zone for dairy). Fast-chill also stops residual cooking (the base continues to thicken slightly from residual heat).
4. Once cooled to ~15°C: transfer to an airtight container.



WHY THIS WORKS

Fast-chill through the dairy-hazard temperature range (40-60°C) is food-safety discipline. Bacteria multiply rapidly in this zone; fast cooling minimizes exposure. Ice-bath + stirring drops the base below 15°C in 15 min; without ice bath, a warm base sitting on the counter takes 60+ min to cool + passes through the hazard zone slowly.

3 Phase 3 · Cure — 6+ hours (ideally overnight or 12-24 h)

1. Refrigerate the cooled base, covered, for minimum 6 hours.
2. 12-24 hours is ideal; 6 hours is the minimum; over 48 hours loses freshness.
3. During the cure: (1) egg yolk + cream proteins fully hydrate, (2) fat globules stabilize + the base thickens noticeably, (3) flavors integrate + mature slightly.
4. The cured base will have a thicker, more custard-like consistency than the just-chilled base. This is correct + expected.



WHY THIS WORKS

The 6-hour cure is ice-cream physics. Egg + dairy proteins need 4-6 hours at 4°C to fully hydrate + form stable protein-fat emulsions. Skipping cure produces a base that churns into icy, less-smooth ice cream; cured base churns into smooth, creamy ice cream with superior texture. Restaurant kitchens always cure; home kitchens usually skip + regret.

4

Phase 4 · Add EVOO + Emulsify — 5 minutes

1. Remove cured base from fridge. Transfer to a tall narrow vessel (like a quart container or a blender).
2. Add 30 ml summit-tier Arbequina EVOO.
3. Emulsify with an immersion blender (or transfer to a blender + pulse 10-15 seconds). The goal: oil fully incorporated + not visible as droplets floating on top.
4. The base will look slightly different: slightly more yellow (from the EVOO), slightly thicker-looking. This is the emulsified state.
5. If using a counter-top blender: pulse 8-10 times; do not over-blend (air incorporation produces foamy base that doesn't churn well).



WHY THIS WORKS

EVOO + cured custard base form an oil-in-water emulsion when properly blended. The lecithin in the yolks stabilizes the emulsion (same principle as mayonnaise). The emulsion must be tight enough that the oil droplets are small (< 10 microns) + evenly distributed through the base — otherwise the oil pools during freezing + produces uneven flavor.

5

Phase 5 · Churn + Freeze — 30 minutes churn + 4 hours firm-freeze

1. Transfer the emulsified base to the ice cream machine (pre-frozen freezer-bowl or compressor).
2. Churn 25-30 minutes until the texture is soft-serve consistency (scooped into a peak that holds).
3. Compressor machines (Cuisinart ICE-100, Breville Smart Scoop): follow manufacturer instructions; typically 25-35 min.
4. Freezer-bowl machines: 20-30 min depending on starting base temperature.
5. When churn is complete: transfer the soft-frozen ice cream to a pre-chilled airtight container.
6. Press a parchment paper circle onto the surface — prevents freezer-burn + texture degradation over storage.
7. Seal the container + freeze at least 4 hours (overnight better) for firm-scoop texture.
8. Soft-scoop texture is available immediately after churning; firm-scoop requires the 4-h freeze. Choose based on service timing.



WHY THIS WORKS

Churning introduces air + breaks ice crystals as they form, producing smooth-texture ice cream. Target overrun: 20-30% (modest, European-style; vs US commercial at 80-100%). The 4-hour firm-freeze allows the ice crystal structure to stabilize + the ice cream to develop its final texture.

6 Phase 6 · Service — 2 minutes per plate

1. Small plates or shallow bowls chilled in freezer 5-10 min before plating.
2. Use a warmed ice-cream scoop (dip in warm water, wipe dry) to form clean scoops.
3. One scoop per plate — portion size ~50-80 ml (about 1/3 cup).
4. Sprinkle 2-3 flakes of Maldon across the top of each scoop. Not a pile; a few scattered flakes.
5. Optional: thin drizzle of additional EVOO on the plate (not on the scoop) — 1 tsp per plate.
6. Optional: thin crisp cookie tucked alongside the scoop.
7. Optional: fresh thyme or mint sprig on the plate.
8. Serve IMMEDIATELY. Ice cream softens quickly at room temp. If the scoop sits more than 2 min on a warm plate, it will melt.

WHY THIS WORKS

Chilled plate + warmed scoop + quick service is restaurant-kitchen discipline for ice cream. The Maldon contrast + the additional plate-drizzle of EVOO amplify the savory-sweet register + elevate the dish from simple ice cream to composed dessert.

QUICK REFERENCE

Timing Cheat Sheet

STEP	TIME	CUE
Day 1 — mise + load TM6	T- 6 0 to T- 5 0 m	Milk + cream + yolks + sugar + salt
Cook base TM6 82°C 22 min	T- 5 0 to T- 2 5 m	Spoon-coat test; 82°C hold
Strain + ice-bath 15 min	T- 2 5 to T- 5 m	Below 15°C; smooth + chilled
Refrigerate + CURE 6+ h	Day 1 night	Overnight ideal; base thickens

STEP	TIME	CUE
Day 2 — blend in EVOO	T- 3 0 m	30 ml; immersion blender 15 sec
Churn 25-30 min	T- 2 5 m to T+ 5 m	Soft-serve peak; 20-30% overrun
Transfer + press parchment + freeze 4 h	T+ 5 to T+ 4 h	Firm-scoop texture
Service: chilled plate + warmed scoop	Service - 2 m	Warm-water-dip scoop + wipe
Maldon + optional EVOO + cookie + thyme	Service	2-3 flakes; drizzle; crunch; fresh

TROUBLESHOOTING

Emergency Protocols

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

DEEP DIVES

Technique Notes

Universal: The Ice Cream Base Foundation

CUSTARD BASE · ICE CREAM TECHNIQUE FAMILY

The milk + cream + yolk + sugar custard base at 82°C is the foundation for every yolk-thickened ice cream. Applies to: vanilla (add 1 vanilla bean split to the base + infuse), chocolate (melt 100 g dark chocolate into the warm base), pistachio (blend 100 g pistachio paste into the cured base before churning), brown butter (use browned butter in place of 50 g of the cream), and this olive-oil variant. One base, infinite variations. Master the 82°C custard base + you can make any yolk-thickened ice cream.

Universal: The Base Cure (Restaurant Ice Cream Non-Negotiable)

ICE CREAM DISCIPLINE · MAKE-AHEAD TECHNIQUE

6 hours at 4°C is the minimum cure for ice cream base; 12-24 hours is ideal. During cure, proteins fully hydrate + fat globules stabilize + the finished ice cream has substantially smoother texture. Applies to ALL ice creams — not just this one. Restaurant kitchens always cure; home kitchens skip + produce icier ice cream. The cure is the single biggest home-vs-restaurant quality differentiator in ice cream production. Plan: make base Day 1, churn Day 2.

● **Universal: Savory-Sweet Plating Discipline (Maldon at Service)**

MODERN DESSERT PLATING · MINERAL ACCENT

Maldon flake salt sprinkled at service on sweet desserts creates occasional textural + flavor bursts that elevate the dish. Rule: do NOT add salt to the base of a savory-sweet dessert; add flakes at service only. Applies to: olive-oil ice cream (this recipe), salted caramel preparations, chocolate torte, brown-butter cookies, Dulce de Leche plating. Mineral accent + crystalline texture + occasional salt-hit transforms sweetness into a layered, mature dessert experience. Use Maldon (Tier A) or Sal de Ibiza (Tier B) — never table salt, never kosher salt for this application.

● **Spanish Modern: EVOO as Dessert Ingredient**

MEDITERRANEAN TRADITION · INGREDIENT CROSSOVER

Spanish Mediterranean tradition uses olive oil as a dessert ingredient in multiple forms: drizzled on fresh fruit (strawberries + EVOO + cracked pepper + balsamic is a classical Italian-Spanish plate), the finishing drizzle on the Basque cheesecake (Batch 6 sibling), as the primary flavor in olive-oil ice cream (this recipe), + in olive-oil biscotti or cake variants. The lineage: sugar is a vehicle for olive oil, not the other way around. This pedagogy is what separates Spanish Mediterranean dessert tradition from French or Northern European traditions. Master EVOO as a dessert ingredient; open a new flavor-design dimension.

● **No Limits: The Harvest-Date EVOO Discipline**

EVOO SOURCING · SEASONALITY

Premium olive oil has a harvest date (the Spanish or Italian year of olive pressing) printed on the bottle; the fresher, the better. Within 6 months of harvest date = peak aromatics. Within 12 months = still excellent. Beyond 12 months = noticeably duller + less peppery. For this ice cream, use an EVOO within 6 months of harvest. Summit producers (Rincón de la Subbética, Castillo de Canena) print harvest dates on every bottle. Check the date. Olive oil has a shelf life similar to wine — it's a seasonal product, not an indefinite pantry item.

● No Limits: The Variant Trio — Olive Oil Across Varieties

ADVANCED SENSORY · COMPARATIVE TASTING

For a Saturday sensory-education dinner party: make three batches of this ice cream with three distinct Spanish EVOO varieties — (1) Arbequina (sweet, fresh-grass, mild), (2) Hojiblanca (bitter almond + green tomato notes), (3) Picual (peppery + herbaceous + assertive). Serve as a tasting flight; each variety produces a distinctly different ice cream. Tastes sweeter than expected with Arbequina; more herbaceous with Hojiblanca; genuinely peppery with Picual. Ambitious dinner party + sensory education in one plate. Olive-oil nerds will be ecstatic.

PAIRING

What to Drink

🔥 Application · The Classical Spanish Dessert Plate

One scoop + Maldon + 1 tsp EVOO drizzle + thin almond biscotto + sprig of thyme. Served on a small shallow white plate.

The restaurant-kitchen plating protocol. Simple, elegant, complete. Crunchy biscotto + smooth ice cream + mineral salt + oil drizzle = textural + flavor architecture.

🔥 Application · The Batch 6 Dessert Trilogy Plate

One slice tarta de queso vasca ✅ (Batch 6) + one small portion crema catalana ✅ (Batch 6) + one scoop olive-oil ice cream + Maldon across everything. Complete Batch-6 dessert pedagogy on one plate.

Three desserts, three techniques (oven-inverted + torch-top + frozen savory-sweet), one plate. Pedagogically complete. Visually stunning. A dessert showpiece.

Application · Cheese-Course Accompaniment

Small quenelle (1 tbsp) of olive-oil ice cream alongside a cheese course (Manchego, Idiazábal, Mahón). Lightly sweet + rich + perfect foil for the cheese.

Spanish cheese + a small sweet note = classical Spanish service. The olive-oil ice cream is more dessert-cheese-bridge than pure dessert when served this way. An unexpected pairing that works beautifully.

Application · Fresh-Fruit Top

Small scoop on top of a bowl of seasonal fresh fruit (winter: blood orange segments + pomegranate + strawberries; summer: peaches + figs + basil). Drizzle EVOO + Maldon.

The fruit + ice cream + oil + salt combination is the classical Spanish-Mediterranean summer dessert. Adaptable to any season.

Beverage

Tier A: Pedro Ximénez sherry · Moscato d'Asti · Tier B: Gonzalez Byass Nectar PX 20-year · Italian Vin Santo · Sauternes · Non-alcoholic: Espresso · Cappuccino

The caramel-fig PX + the bright-sweet Moscato both work. The olive-oil ice cream's savory-sweet profile is more flexible with wine pairings than most desserts.

CONTEXT

Menu Ideas

Spanish Dinner Party (6-8 guests)

After any Spanish main. Small scoop + Maldon + drizzle EVOO + optional cookie. 15-min post-prep; 2-min plating.

Summer Mediterranean Dinner

Grilled seafood or arroz negro main + olive-oil ice cream with fresh figs + drizzle of honey + Maldon + basil. Summer at peak.

Cheese-Course Dessert

Spanish cheese plate (Manchego + Mahón + Idiazábal + membrillo) + small olive-oil-ice-cream quenelle alongside. 3-course closer for a Spanish meal.

Sensory Tasting Flight

Three batches: Arbecuina + Hojiblanca + Picual. Small scoops of each on one plate with labels. Guests taste each + discuss differences. Advanced dinner-party centerpiece.

The Batch-6 Trilogy

Burnt cheesecake + Crema catalana + olive-oil ice cream — one of each on a shared plate for 2-4 guests. Teaches full Spanish dessert pedagogy in one course.

YOUR NOTES

Cook Log

Session Notes

Date: _____ · Serves: ____ · Rating: __ / 5

Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.