

QUICK & EASY PISTACHIO ICE CREAM

BABYLONSTOREN

This pistachio ice cream is the embodiment of simplicity. Three ingredients—heavy cream, condensed milk, and pistachio essence—are combined in an electric mixer and then frozen for several hours. The ice cream's presentation is suitably minimal: its most complicated step is removing pollen from an arum lily. After the lily is cleaned and dried, a piece of wax paper is placed on its petals to prevent direct contact with the ice cream. Fresh Cape gooseberries and a rose are then arranged somewhat sparingly around the lily, creating a canvas whose form and colors recall both Robert Mapplethorpe's photographs of lilies and Georgia O'Keeffe's flower paintings.

