

DESSERT
OF THE
YEAR

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TARTiN
MANUFACTORY'S
ICE CREAM
CONCOCTION
IS THE FROZEN
TREAT THAT
SWET DREAMS
ARE MADE OF



Peanut Butter & Jelly Ice Cream Pie



GUIDE TO THE GALAXY

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The key to the **perfect swirl** is imperfect layers of soft-serve and sorbet that have been softened until they're the consistency of "really thick mayonnaise," Prueitt says.

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A sliced **6" pie serves four**. Want to take one home? It's available to go from the restaurant's freezer case.

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The magenta swirl is made from sorbet that incorporates **in-season fruit** such as Concord grapes, blueberries—you name it.

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"Soft-serve has a higher amount of air whipped into it," Prueitt says, "so it **slices like a dream**."


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Tartine Manufactory bakes its own **peanut butter cookies** for the crumb crust (of course).

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A hidden layer of **summer-fruit pâte de fruit**—grape, blueberry, raspberry, or strawberry—lines the cookie crust.

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The finishing touch? **Candied roasted peanuts**.

ONE OF THE FIRST THINGS Liz Prueitt wanted to make at San Francisco's **Tartine Manufactory** was an old-style ice cream pie like the ones she grew up eating at Carvel in Brooklyn. Drawing from the summery jams that she and her crew had just put up, she dreamed up this PB&J-inspired concoction for which even she'll admit "people kind of go nuts." Just ask my colleague Andrew Knowlton; I've never heard him so excited about a dessert—besides, um, whiskey. I mean, you ought to check your pulse if you can't get behind a dessert that's packed with the fun of a sundae, the celebration of a birthday cake, and the nostalgia of childhood. As for Prueitt, she was like a kid in an ice cream parlor creating the pie, gently swirling Fior di Latte soft-serve and blueberry sorbet together in a peanut butter cookie-crumb crust. Let's just call it out of this world.

—CHRISTINE MUHLKE



Want to make your own ice cream pie? For BA's recipe (adapted from Tartine's), go to [bonappetit.com/hot10](https://www.bonappetit.com/hot10)