

Vanilla Bean Ice Cream

YIELD

32 ounces (480 ml)

INGREDIENTS

1 ½ cups (360 ml) whole milk

1 cup sugar (225 gm)

3 cups (720 ml) heavy cream

⅛ tsp (620 mg) kosher salt

4 egg yolks

2 tsp (10 ml) vanilla extract

2 Madagascar Bourbon vanilla beans



INSTRUCTIONS

Using medium heat, warm the milk, sugar, salt and half of the cream in a medium size saucepan. Split the vanilla beans lengthwise and scrape the seeds into the pan, adding the skins as well. Stir to dissolve the sugar, turn off the heat, cover and let sit for 30 minutes.

Whisk the egg yolks in a medium size bowl and set aside.

Remove the vanilla beans and slowly pour the warm milk/cream mixture into the bowl with the egg yolks whisking as you do.

Pour this mixture back into the saucepan over medium heat, stirring with a rubber spatula. Make sure you scrape the bottom of the pan while stirring. The mixture will thicken. This will take about 8 minutes. Do not bring the mixture to a boil!

Pour this ice cream base through a fine sieve and then stir in the remaining heavy cream. Add the vanilla extract. Cover and put the mixture aside until it has cooled. When cool, place in the refrigerator overnight (at least 8 hours).

Churn in your ice cream maker following the manufacturer's directions. Store in your freezer.