

Frozen Custard: Vanilla or Chocolate

Serves 6

This is a simple, rich ice cream. You can eat it directly from the mixer as soft-serve or freeze it to harden it.

Be sure to freeze the double-walled basket unit for at least a day and refrigerate the custard overnight or it might not harden enough.



Ingredients:

- 1 1/2 Cups half and half
- 1 Cup granulated sugar
- 1 whole vanilla bean
- 5 large egg yolks
- 1 1/2 Cups heavy whipping cream
- 1/2 Cup cocoa powder:
Optional for chocolate ice cream

Equipment

- Cuisinart Ice Cream Maker with eutectic salt reservoir
- Mixing bowls - 2

Frozen Custard:

☑	Directions	Time (min)	
	Place freezer reservoir in lowest/coldest part of freezer		1 day
	Heat half & half, sugar, vanilla bean in sauce pan over low heat whisking constantly until almost simmering—should coat the back of a spoon. Set aside off the heat.	3	
	Strain mixture through a sieve to remove vanilla bean pieces	1	
	Whisk egg yolks until slightly thick. Slowly drizzle about half of the half & half mixture into the yolks stirring constantly to temper the eggs	1	
	Pour yolk mixture into sauce pan with remaining half and half. Stir to combine.	2	
	Heat half & half plus yolks until thick but not boiling. Remove from heat.	2	
	Pour heated half & half plus yolks into bowl with cream and whisk to combine	1	
	Strain mixture to remove any lumps	2	
	Place plastic wrap on surface of mixture to prevent skim from forming	1	
	Refrigerate overnight		12 hrs
	During summer time, place in freezer for an hour but do not freeze		1 hr
	Remove ice cream reservoir from freezer. Fill with cream mixture. Place in ice cream maker and turn on	1	
	Use ice cream maker to stir mixture. Monitor it every 5 minutes until ice cream sticks to stirring blade	20	
	For soft-serve, serve immediately. To finish setting up, transfer to container and place in freezer		3 hrs
	Total	34	1 1/2 days