



Creamy Vanilla Ice Cream

A simple recipe and method for a flavorful, rich and creamy vanilla ice cream to showcase the farm-fresh raw cream and eggs.



Yield: 2 quarts



6 hours

INGREDIENTS

- 4 cups heavy cream
- 2 cups milk
- 8 egg yolks
- 1 ¼ cups sugar
- ¼ teaspoon salt
- 3 Tablespoons cornstarch
- 1 ½ Tablespoons vanilla

DIRECTIONS

- Whisk together the egg yolks, sugar, cornstarch, and salt for 5 minutes in a mixer until it's nice and fluffy.
- Add in the cream, milk, & vanilla and whisk for another 3 minutes until the sugar is dissolved.
- Chill until the mixture is 40F.
- Churn the ice cream in your machine until it reaches 21F (about 30-35 minutes.)
- Sample (because you know you will if you haven't already) and quickly transfer to a container, trying not to leave too many air pockets where ice can form.
- Deep freeze until frozen through, at least 3 hours.

Notes

- Prefer to cook your eggs? After whisking them with the sugar, cornstarch, and salt, heat the mixture over the double boiler until it reaches 160F. (According to eggsafety.org) This method should avoid tempering and potentially cooking bits of egg you have to strain out later.
- I use evaporated cane sugar for the sweetener.