



Love cooking, love Le Kitchen

Classic Vanilla Bean Ice Cream

The best vanilla ice cream is made with vanilla beans that have been steeped in custard to release their maximum flavor.

Ingredients

1 ½ cups Cream
1 ½ cups Full cream milk
1 vanilla bean
¾ cup sugar
6 egg yolks

Directions

Pour the cream and milk into a heavy non-stick saucepan.

Place the vanilla bean on a work surface.

Using a small, sharp knife, cut the bean in half lengthwise.

Using the knife tip, scrape the seeds from the vanilla bean, then add the seeds and bean halves to the cream.

Bring to a simmer over medium heat. Remove from the heat, cover and let stand for 30 minutes.

Return the saucepan to the stovetop over medium heat and bring to a simmer.

Meanwhile, in a heatproof bowl, whisk together the sugar and egg yolks until blended.

Gradually pour the hot cream mixture into the yolk mixture, whisking constantly.

Return the mixture to the same saucepan and place over low heat.

Cook, stirring constantly with a wooden spoon, until the custard is thick enough to coat the back of the spoon and leaves a clear trail when a finger is drawn through it, about 5 minutes.

Pour the custard through a medium-mesh sieve set over a clean bowl. Refrigerate until cold, about 1 hour.

Turn machine on, pour mixture into freezer bowl through ingredient spout and let mix until thick, about 25-30 minutes