

Triple Vanilla Ice Cream

This recipe uses vanilla sugar, vanilla extract, and vanilla beans; the seeds inside the beans provide lots of wonderful vanilla flavor.

Makes 1 1/2 quarts.

INGREDIENTS:

3 cups heavy cream

1 cup whole milk

1 Vanilla King Vanilla Bean

4 egg yolks

1/2 cup Vanilla King Gourmet Vanilla Sugar (plain sugar will work)

1 tablespoon Vanilla King vanilla extract

Place cream and milk in a medium saucepan. Split the vanilla bean lengthwise. Scrape the seeds into the cream and add the vanilla pod also. Heat over medium heat until hot, about 15 minutes. Do not let it boil.

Meanwhile, whisk the egg yolks, sugar and vanilla extract in a medium bowl until well combined. Gradually add 1 cup of the hot milk, whisking vigorously and constantly. Whisk the egg mixture into the remaining cream in the saucepan. Place over medium-low heat. Stir constantly with a wooden spoon until the custard is thick enough to coat the back of the spoon. (*Custard is done when you can make a mark with your finger on the back of the spoon and it holds its shape.*)

Strain mixture into a large bowl. Cover and refrigerate until completely chilled, at least 4 hours or overnight. Place chilled mixture into ice cream freezer and process according to the ice cream maker manufacturer's instructions. Place in freezer for several hours to ripen. About 20 minutes before serving, place in refrigerator to soften slightly.