

Cooked Custard Ice Cream

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Nothing has the mouth feel of a cooked custard ice cream, unless you have tried this at least once I can't think of how to describe it.

So get out your sauce pan, and favourite Ice Cream Maker and get to work.

For this recipe we used our Kitchen Aid stand mixer with ice cream attachments.

Ingredients:

- .5 Vanilla Bean split lengthwise
- 1 Cup milk (2%)
- .75 Cup sugar
- 3 Whole eggs
- 2 Cups whipping cream (35%)

In a sauce pan over medium heat combine milk and vanilla bean. When milk is hot (don't boil) remove bean and scrape out inside - discard the pod and put scraping into milk.

In a mixing bowl whisk together sugar and eggs.

Temper the egg mixture with the hot milk, whisking constantly - put this mixture back in sauce pan; over medium heat cook until thickened, stirring constantly.

When thickened add cream and allow to cool.

Chill in ice cream maker as per your makers instructions.