



Coffee Ice Cream



Ingredients

- 2 Cups Heavy Cream
- 1 $\frac{3}{4}$ Cups Whole Milk
- 2 $\frac{1}{4}$ Tablespoons of High Quality Coffee (or $\frac{1}{3}$ Cup of Coffee Beans)
- 6 Large Egg Yolks
- $\frac{1}{4}$ Cup Sugar (add more to make sweeter)
- $\frac{1}{4}$ Teaspoon Salt

Directions

1. **Store Freezer Bowl.** Place ice cream maker freezer bowl in freezer overnight.
2. **Beat Eggs.** Combine eggs and sugar in a medium bowl. Beat with an electric mixer on medium speed until the mixture is thick, smooth and pale yellow in color then set aside.
3. **Create Ice Bath.** Create an ice bath. Fill a larger heatproof bowl half way with ice and water. Place a smaller heatproof bowl inside.
4. **Create Custard Base.** Warm up milk in medium sauce pan on medium low heat until bubbles form around the sides of the pan and begin to steam. Scoop $\frac{1}{2}$ cup of warm cream and add to the egg yolk mixture and stir. Next pour the egg yolk mixture back into the milk/cream mixture and continue to heat up. Constantly stir with wooden spoon until the custard mixture is thick enough to coat the back of the spoon and you can run your finger through the coating and the space does not fill in immediately. (DO NOT OVERHEAT or the eggs or they will curdle and be ruined). Now you have the custard base to make the ice cream.
5. **Make Ice Bath and Sift Custard.** Strain the custard through a fine, mesh sieve into the top smaller bowl of the ice bath to remove all the excess creamy foam and stir in heavy cream. Stir until cool. Cover and chill in the refrigerator for at least 3-4 hours or completely chilled.
6. **Time for the Ice Cream Maker.** Remove cream mixture from fridge. Follow the ice cream maker instructions for your particular model. Cream will start to freeze within minutes. And eventually will thicken. Return to freezer to set and become creamier. This is when the flavor thoroughly develops. Store in an airtight plastic container.