

Vanilla Bean Icecream

Preparation – 9.5hrs

Cook – 35 min

Makes 1 litre

Ingredients

- 6 egg yolks
- 2/3 cups caster sugar
- 400ml fullcream milk
- 1 vanilla bean
- 300ml thick cream

Steps

1. Mix the **6 egg yolks** with the **2/3 cups of caster sugar** in a large bowl and beat until thick and pale.
2. Place **400ml milk** in a saucepan. Slice the **vanilla bean** length wise and scrape the seeds into the milk. Add the pod, then heat to just under boiling temperature
3. Remove from the heat and let it sit and infuse for about 10 minutes
4. Discard the pod. Add the egg mixture and mix until combined.
5. Heat over low heat whilst stirring - without letting it boil - until slightly thickened. This may take 20 minutes
6. Pour the mixture into a bowl and let it sit over a bowl of ice to cool.
7. Put a plastic wrap over the mixture to prevent a skin to form and place the bowl in the fridge to chill completely.
8. Add **300ml of cream**, whisk until combined. Cover and place in the freezer for 60-90 minutes until the icecream starts to freeze at the edges.
9. Beat the icecream with a stick mixer until smooth, then return to freezer.
10. Repeat 2-3 more times. This will prevent the formation of ice crystals
11. Enjoy!

Notes

If you have a icecream machine, you can churn the mixture according to manufacturer's instructions.