



## How to Make Vanilla Ice Cream

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Easy recipe for vanilla ice cream that is the best summer treat!

vanilla ice cream with vanilla bean

Prep Time:

10 mins

Cook Time:

8 hrs

Total Time:

8 hrs 10 mins

Servings:

6

The ingredients you need

3 pcs chicken egg (yolk)

14 ounces (400 g) cream

5,3 ounces (150 g) milk

1,8 ounces (50 g) sugar

0,4 ounces (10 g) corn starch

0,4 ounces (10 g) vanilla sugar with vanilla coating

0,04 ounces (1 g) salt

Let's start !

1

Separate the egg yolks from the whites.

2

Whisk the egg yolks until light and fluffy.

3

Place the cream, milk, sugar, vanilla sugar, and salt in a saucepan.

4

Bring to a boil over medium heat, stirring constantly. The mixture should thicken from the starch.

5

Immediately pour into egg yolks. Stir to combine.

6

Cover with plastic wrap so that it lies directly on the surface of the ice cream mixture. Allow to cool at room temperature.

7

Place in the freezer for 12 hours. It is advisable to stir the ice cream every 3-4 hours to reduce water crystallization and make the mixture softer.

8

Enjoy the ice cream on its own or with your favorite dessert.