



Strawberry Ice Cream

INGREDIENTS

- 6 large egg yolks
- 2 cups whole milk
- 1 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups heavy whipping cream
- 2 cups crushed fresh strawberries, sweetened

DIRECTIONS

- Place egg yolks and milk in the top of a double boiler; beat. Add sugar and salt. Cook over simmering water, stirring until mixture is thickened and coats a metal spoon. Cool.
- Add the vanilla, cream and strawberries. Pour into the cylinder of an ice cream maker and freeze according to manufacturer's directions. When ice cream is frozen, transfer to a freezer container; freeze for 2-4 hours before serving.

There was ice cream, actually two dishes of it, pink and white, and cake and fruit and distracting french bonbons and, in the middle of the table, four great bouquets of hot house flowers. (p.30)