



Coffee Crumble

This homemade coffee ice cream recipe is made using milk and cream infused with whole coffee beans. It's the perfect after-dinner treat.

Recipes

- 1 1/2 cups whole milk
- 3/4 cup sugar
- 1 1/2 cups whole coffee beans (decaf unless you want the caffeine in your ice cream)
- Pinch salt
- 1 1/2 cups heavy cream, divided
- 5 large egg yolks
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon finely ground coffee (press grinds through a fine mesh sieve)
-

Steps:

1. Steep the milk with the sugar, coffee beans, salt, and cream
2. Set the remaining cream into a bowl over an ice bath with a sieve:
3. Reheat the milk and coffee mixture on medium heat until it's hot and steamy again (not boiling!). In a separate bowl, whisk the egg yolks together.
4. Heat egg milk coffee mixture until it thickens:
5. Pour the custard through the strainer and stir it into the cream that's set over ice. Press on the coffee beans in the strainer to extract as much of the coffee flavor as possible.
6. Chill the mixture thoroughly in the refrigerator, then freeze it in your ice cream maker according to the manufacturer's instructions.