

Vanilla ice cream

Ingredients

375 ml of milk
375 ml of fresh liquid cream
2 vanilla pods
145 g powdered sugar
8 egg yolks

Preparation

Heat the milk + cream + sugar + vanilla pods cut in 2 and scraped, almost until boiling.
Let the vanilla infuse 15 minutes
Beat the egg yolks with a whisk, gradually add the milk (without the vanilla pods) while continuing to mix
Transfer the mixture to a saucepan and heat over low-moyen heat while stirring
When the cream coats the spatula, stop cooking
Put the preparation to cool at least 4 hours
Turbiner at the Sorbetière (this takes about 30-40 minutes)