

Vanilla ice cream

Ingredients

375 ml of milk
375 ml of liquid crème fraîche
2 vanilla pods
145 g of powdered sugar
8 egg yolks

Preparation

Heat the milk + cream + sugar + vanilla pods cut in 2 and scraped, almost until boiling.
Leave the vanilla to infuse for 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-medium heat while stirring.
When the cream coats the spatula, stop cooking
Leave the mixture to cool for at least 4 hours
Churn in an ice cream maker (this takes around 30-40 minutes)