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Coconut Ice Cream

Recipe courtesy of Cheryl Smith

4-5 minutes

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- Total: 40 min
- Prep: 20 min
- Cook: 20 min
- Yield: about 2 quarts
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Deselect All

2 cups milk

2 cups heavy cream

2 cups coconut milk

1 cup coconut flakes, toasted

8 egg yolks

1 1/2 cups sugar

Pinch salt

1. Bring milk, heavy cream, coconut milk, and coconut flakes to simmer in heavy saucepan for a few minutes. Allow to steep for 10 minutes.
2. Whisk the egg yolks, sugar, and salt together, long enough to dissolve the sugar.
3. Temper hot liquid into egg mixture. Return all back into saucepan over low heat, stirring all the while, until mixture starts to thicken. Strain through a chinois. Chill immediately over ice bath.
4. Churn in a standard ice cream machine.

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