

Making ice-cream with *Charlotte and Burlington*

Burlington enjoys his vanilla ice-cream in a waffle cone with a large chocolate flake in it. He prefers to eat it sitting under a shady tree on a hot sunny day. He cannot wait to see your culinary creations!

Ingredients

16.9 oz of double cream

1 Vanilla pod

Half a cup of castor sugar

5.07 oz of milk

4 egg yolks



Method

1. Halve the vanilla pod lengthways and scrape out the seeds.
2. Add seeds and pod to a large heavy-based pan with cream and milk. Heat until bubbles appear around the edge. Remove pod.
3. Meanwhile, beat yolks and sugar in a large bowl until pale. Gradually mix in hot cream mixture. Return to the pan. Cook over low-medium heat, stirring, until the custard thickens to coat the back of a spoon (do not overheat or it will scramble).
4. Pour into a bowl, cover with clingfilm and cool.
5. When cool pour into a plastic box and freeze for about an hour to an hour and a half. When ice crystals appear around the edge of the box whip up with electric mixer until smooth. Return to the freezer until frozen.



I do hope you enjoy them.

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Burlington enjoys his vanilla ice-cream in a waffle cone with a large chocolate flake in it. He prefers to eat it sitting under a shady tree on a hot sunny day. He cannot wait to see your culinary creations!

Ingredients

500 ml double cream
1 Vanilla pod
100 grams castor sugar
150 ml milk
4 egg yolks



Method

1. Halve the vanilla pod lengthways and scrape out the seeds.
2. Add seeds and pod to a large heavy-based pan with cream and milk. Heat until bubbles appear around the edge. Remove pod.
3. Meanwhile, beat yolks and sugar in a large bowl until pale. Gradually mix in hot cream mixture. Return to the pan. Cook over low-medium heat, stirring, until the custard thickens to coat the back of a spoon (do not overheat or it will scramble).
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