

Vanilla Bean Ice Cream

You can't talk about dessert without thinking about a little bit of ice cream. This recipe is a classic American style ice cream (meaning just cream and sugar, no eggs) and does not disappoint. The vanilla variation is classic and delicious. Chef Jeremy's favorite way to enjoy this is making three separate ice creams with a Madagascar, Mexican, and Tahitian vanilla bean and tasting them next to each other to get an understanding of how complex vanilla is. Also, if you want a fruit flavored ice cream, feel free to sub the milk with fruit puree and stir it in after the cream and sugar have cooled.



Ingredients

- 150g (3/4 cup) sugar
- 20g (1 tbsp) corn syrup
- 360g (1 1/2 cup) whole milk
- 360g (1 1/2 cups) heavy cream
- 1 vanilla bean

Mise en Place

- Medium saucepan
- Ice bath
- Paring knife
- Whisk
- Ice cream machine

Directions

- 1 In a medium saucepan, whisk together the sugar, corn syrup, whole milk, and heavy cream. Split and scrape the vanilla bean and add it to the mixture.
- 2 Bring the mixture to a simmer, then continue to cook on a low simmer for two minutes.
- 3 Transfer to an ice bath to chill until cold to the touch.
- 4 Once cool, transfer to your ice cream maker and freeze to the consistency of soft serve. Transfer to a container and freeze to firm up the ice cream.