

Vanilla Ice Cream

Category: Dessert

Servings: 8

Rating: 10

Source: Bon Appetit, August 1980

Description:

Ingredients:

half and half	2 cup
cream	2 cup
vanilla	1/8 teaspoon
egg	8 yolks
sugar	2/3 cup
butter, unsalted	4 tablespoon
rock salt	2 cup
ice	1 bag

Instructions:

Combine cream and vanilla in a saucepan and bring just to a boil over medium heat. Remove, cover, and let stand for 15 minutes. Beat egg yolks with sugar. Whisk in 1/3 of the scalded cream and return mixture to the saucepan. Cook over medium heat until custard foams and thickens. DO NOT BOIL. Remove from heat and add butter, 1 T at a time. Let cool and freeze in the ice cream maker.