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**Ice Cream Recipe**

Ingredients

250 ml Heavy Cream

250 ml Whole Milk

1 egg yolk

60 ml sugar

7 ml vanilla extract

Method:

1. Combine cream and milk in a medium sized saucepan over medium heat and cook until mixture almost boils. About 4- 7 minutes. Reduce to low heat.
2. In a small bowl, beat yolk, sugar and vanilla until smooth. About 1 – 2 minutes.
3. Add about 2 Tablespoons of cream and milk combo and stir until combined.
4. Gradually add egg yolk mixture and stir until combined, stirring continuously to prevent egg from curdling.
5. Cook over low heat until slightly thickened and mixture coats the back of spoon. About 2 – 3 minutes.
6. Cool completely.
7. Stir gently and pour into freezer bowl. Turn on machine for 25 – 30 minutes.
8. Transfer to an air tight container and place in freezer until firm, about 2 hours.