

Artisan's Ice Cream by Chef Howard

16 fl oz Half n Half
16 fl oz heavy cream
1 vanilla bean, split and scraped
7 oz sugar
1 oz glucose syrup
¼ tsp salt
12 egg yolks

1. Combine the milk, cream, vanilla bean pod and seeds, half of the sugar, syrup and salt in a saucepan.
2. Bring the mixture to a simmer over medium heat, stirring constantly, 7 to 10 minutes.
3. Remove the saucepan from the heat, cover the pan, and allow it to steep for 5 minutes.
4. Meanwhile, blend the egg yolks with the remaining sugar.
5. Remove the vanilla pod and return the mixture to a simmer.
6. Temper 1/3 of the hot mixture into the egg yolks, whisking constantly.
7. Return the tempered egg mixture to the saucepan with the remaining hot liquid, stirring constantly over medium heat until the mixture is thick enough to coat the back of a spoon. Temperature should be between 180 degrees F and 190 degrees F. Be careful not to exceed 190 degrees F.
8. Strain the ice cream base into a metal container over an ice bath, stirring occasionally until it reaches below 40 F about 1 hour.
9. Cover and refrigerate for a minimum of 12 hours.
10. Process the base in an ice cream machine according to the manufacturer's directions.
11. Pack the ice cream in storage containers or molds as desired, and freeze for several hours or overnight before serving.