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VANILLA ICE CREAM



MAKES 0.5L ICE CREAM

VANILLA ICE CREAM

Milk	500g
Heavy cream 30%	50g
Egg yolks	4
Sugar	125g
NOROHY Organic Bourbon Vanilla Extract	15g

Mix the milk, cream and vanilla extract in a saucepan. **Bring** it to a boil, then take it off the heat and **infuse** it with the lid on for approx. 10 minutes.

In the meantime, **beat** the egg yolks and sugar until they blanch.

Gradually **combine** the milk mixture with the egg yolks, using a whisk to help you **mix** them in.

Pour the mixture into a saucepan and cook on a low heat, stirring all the while, until it thickens. It should coat the back of a spoon.

Stop cooking and leave it to **set** for approx. 1 hour in the refrigerator.

Once it is cool, **put** it in a sorbet machine and **churn** it until it has the texture you want.

CUSTOMIZED CONES

Cones	6
VALRHONA Jivara 40% milk chocolate	50g
SOSA caramelized sesame seeds	50g

To customize your cones and make them even more of a treat, you can **melt** some chocolate in a bain-marie then **dip** in the top edge and **sprinkle** them with some caramelized sesame seeds.

AN EXTRA IDEA: HOMEMADE VANILLA CONES

Egg	1
Butter	60g
Sugar	125g
Hot water	115g
NOROHY Organic Bourbon Vanilla Extract	15g
All-purpose flour	125g

Boil the water.

Melt the butter in a saucepan on a low heat. **Add** the sugar and **mix** until blanched.

Add the egg and hot water and **stir** them in.

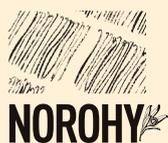
Add the flour and **whisk** until your mixture is thick enough (it should be a similar consistency to waffle batter).

Add the vanilla extract.

Leave it to **rest** in the refrigerator for 30 minutes until you are ready to **bake** your wafers and **make** the cones.



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