

Ice Cream

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Ice Cream Base (French/Eggs)

Source: <https://sweets.seriousseats.com/2013/05/easiest-best-homemade-vanilla-ice-cream-how-to.html>

Ingredients

- 6 large eggs
- 3/4 cup of sugar
- 2 cups of heavy cream
- 1 cup of whole milk
- Vanilla extract to taste
 - *(1tbsp for strong vanilla)*
 - *(omit vanilla for a sweet cream base)*
- Salt to taste

Instructions

- Separate egg yolks
- Whisk egg yolks and sugar together until completely combined
- Whisk in your dairy until combined
- Cook your base on medium heat until it forms a custard (custard test or 180f-185f)
- *(Add flavorings, ex. vanilla, if using)*
- Strain into a container and let rest in fridge until cold, preferably overnight
- Churn ice cream and harden it in the freezer

Additional Notes on possible modification, etc:

- Making this base with fewer eggs (or using alternate thickeners to substitute for eggs) results in base with a heavy, "oily" mouthfeel - probably due to the high amounts of dairy fat. Reducing both egg count and milkfat content might make for a lighter, softer french base, if the quantities were right.

- This Philidelphia Ice Cream Base is basically the same as this one, except it omits the eggs entirely. It might be a better starting point to work on lighter ice cream recipes (Butterbeer?)

Ice Cream Base (Philadelphia)

OG Source: <https://www.serious-eats.com/30-minute-philadelphia-style-ice-cream-recipe>

Ingredients:

- 2 cups heavy cream, chilled
- 1 cup whole milk, chilled
- 3/4 cup sugar
- 1/2 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 1 teaspoon whiskey
- 2 tablespoons non-fat powdered milk (?maybe?)

Instructions:

In a large mixing bowl, whisk all ingredients together until sugar completely dissolves. Churn mixture according to manufacturer's instructions. Serve right away as soft serve or transfer to an airtight container and harden in freezer for 4 to 5 hours. (Freezing in several smaller containers will greatly reduce hardening time.)

Notes:

The optional milk powder will make for a creamier (and creamier-tasting) ice cream that holds up slightly better in the freezer after a couple days. If you're eating your ice cream day-of, the textural difference is negligible. But if you want something that stores a little better for a few days, it's a stabilizer to consider.

The best whiskey option is a not-peaty Scotch, such as Glenlivet 12 or Monkey Shoulder. If you don't have these another whiskey or a dark rum works well.

Ice Cream Base ("Ice Cream")

Source: allrecipes.com (Eagle Brand)

4 cups Half & Half, Light Cream, or Heavy Cream
1 (14oz) can Sweetened Condensed Milk
2 tbsp Vanilla Extract

In a large bowl, combine ingredients; mix well. Pour into ice cream maker and freeze according to manufacturer's instructions.

Irish Coffee Caramel

(French/Egg Base)

Source: <https://www.serious-eats.com/recipes/2011/01/irish-coffee-ice-cream-caramel-chocolate-jameson-whisky-recipe.html>

Adapted from Base: Ice Cream Base (French/Eggs)

Ingredients:

For Caramel:

- 1 1/2 cups sugar
- 2 tablespoons butter, cut into small pats

For Custard:

- 3 cups half-and-half (or 1 1/2 cup each cream and whole milk)
- 1 teaspoon medium grind coffee
- 1/2 to 1 teaspoon kosher salt, to taste
- 4 tablespoons Scotch or Irish whiskey (recommended: Jameson)
- 6 egg yolks

Additions:

- 2 ounces dark chocolate, about 70% cacao, shaved fine with a vegetable peeler and chilled in freezer
- 1/2 cup candied pecans, chilled in freezer

Instructions

Caramel:

Add sugar to a three quart saucepan with enough water to just moisten sugar, about 1/4 cup. Place on high heat and bring to a boil. Let caramel form and darken, rotating pot if hot spots form. When caramel has turned dark amber and starts to smoke, turn off heat and stir in butter with a wooden spoon. Caramel will bubble, so watch for steam.

When butter is fully integrated, add half-and-half in a steady stream and stir to combine. Caramel will bubble high and steam. When dairy is fully incorporated, add coffee. If caramel seizes up, stir it on low heat until it dissolves.

Custard

In a large bowl, whisk egg yolks well until lemony in color and thickened. Add a ladle of caramel mixture to yolks, whisking constantly. Repeat until bottom of bowl is warm to touch. Transfer yolk mixture to pot and whisk to combine.

Return pot over medium-low heat and cook, whisking frequently, until a custard forms on a spoon and a finger swiped across the back leaves a clean line, or until custard temperature reaches 170°F. Stir in whiskey and salt to taste.

Strain custard through a fine mesh strainer and chill in either ice bath or refrigerator until it is very cold, about 40°F. Churn in ice cream maker according to manufacturer's instructions, adding chocolate shavings and pecans in last minute of churning, then transfer to an airtight container and to harden in freezer for at least 4 hours before serving.

Coffee (Egg Base)

Source: <https://www.serious-eats.com/recipes/2015/06/bold-bracing-coffee-ice-cream-recipe.html>

Adapted From Base: Ice Cream Base (French/Eggs)

Ingredients:

6 large egg yolks

3/4 cup sugar

5 tablespoons medium grind coffee

1 1/2 cup heavy cream

1 1/2 cup whole milk

1/2 teaspoon kosher salt, or to taste

Instructions:

In a heavy-bottomed saucepan, whisk together egg yolks, sugar, and coffee until well combined.

Whisk in cream and milk until yolk mixture is fully incorporated.

Place pot over medium-low heat and cook, whisking frequently, until a custard forms on a spoon and a finger swiped across the back leaves a clean line, or until custard temperature reaches 170°F.

Stir in salt to taste.

Strain custard through a fine mesh strainer and chill in either ice bath or refrigerator until it is very cold, about 40°F. Churn in ice cream maker according to manufacturer's instructions, then transfer to an airtight container and to harden in freezer for at least 4 hours before serving.

Honey-Lavender Ice Cream

<https://www.marthastewart.com/314025/honey-lavender-ice-cream>

2 cups whole milk

1 cup heavy cream

1/4 cup dried lavender

5 large egg yolks

1/4 cup sugar

1/3 cup honey

In a medium saucepan, combine milk, lavender, and honey. Bring to a gentle boil, cover, and remove from heat. Let steep for 5 minutes. Strain mixture, reserving milk and discarding lavender. Combine egg yolks and sugar in the bowl of an electric mixer. Beat on medium-high speed until very thick and pale yellow, 3 to 5 minutes. Meanwhile, return milk to a medium saucepan, and bring to a simmer over medium-low heat.

Add half the milk to egg-yolk mixture, and whisk until blended. Stir mixture into remaining milk, and cook over low heat, stirring constantly, until mixture is thick enough to coat the back of a wooden spoon.

Remove from heat, and immediately stir in cream. Strain mixture into a medium mixing bowl set in an ice-water bath, and let stand until chilled, stirring from time to time. Freeze in an ice-cream maker according to manufacturer's instructions. Store in an airtight plastic container up to 2 weeks.

Blueberry Ice Cream

Source: Michael D'Attilo

4 cups Heavy Cream
4 tbsp Corn Starch
4 tbsp Water
1 cup Sugar

2 cups frozen blueberries
1 cup sugar
4 drops Lemon Juice
1/8 tbsp salt

1 tsp vanilla

Custard

Mix corn starch with water. Heat heavy cream in a saucepan over medium-low heat. Add 1 cup sugar to cream in portions, stirring constantly and allowing sugar to fully dissolve after each portion. When cream begins to steam and bubble slightly at the edges of the pot, add corn starch; stir constantly until custard just comes to a boil, then remove from heat and refrigerate.

(Tip: To check if custard is ready, coat the back of a spoon with it, and wipe your finger down the middle. If the line stays and is not filled in by custard, it is ready.)

Syrup

Heat frozen blueberries in a second saucepan, slowly adding sugar as more liquid melts into pan. Add salt and lemon juice, and make sure all ingredients are thoroughly mixed/dissolved. Mash blueberries with a fork or a potato masher; when mixture starts to boil, remove from heat and refrigerate.

(Option: Rice the berries as best you can before adding them to the custard; this makes it easier for the ice cream machine to mix everything.)

(Tip: Be sure to taste the mixture; add more sugar and less lemon juice if it is not sweet enough.)

Allow both custard and syrup to cool separately for at least 30 minutes. Once cold, pour syrup into custard and mix thoroughly. Taste mixture, and add additional sugar and/or vanilla as desired. Cool overnight (or as long as possible) before running through ice cream machine.

(Tip: Remember to re-mix/fluff the ice cream before putting it into the machine!)

Lemon Ice (Sorbet)

Based on: <http://allrecipes.com/recipe/77853/lemon-sorbet/>

Ingredients

2 lemons' Zest

2 cups water

1 cup sugar

1 cup lemon juice

1 cup lime-flavored carbonated water

Instructions:

In a saucepan, stir together the lemon zest, water and sugar. Bring to a boil, then reduce heat to medium and simmer for 5 minutes. Remove from the heat, and allow to cool.

In a pitcher or bowl, stir together the lemon syrup with lemon juice and mineral water. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.

If you do not have an ice cream maker, you may freeze it in a tall canister. Freeze for 1 1/2 hours. Remove and stir with a whisk. Return to the freezer and stir about once every hour for about 4 hours. The more times you stir, the more air will be incorporated, resulting in a lighter finished product.

Variations:

(Use a fruit-infused water and omit or reduce lemon zest/juice)

(Toss sugared frozen fruit; ex. Raspberries. Add 1tbsp balsamic vinegar)

(add 3 tbsp vodka to help it keep from freezing solid)

Butterbeer Ice Cream (WIP)

"Butterbeer" as made by MDI Ice Cream - "Butterscotch Root Beer"

We can experiment by taking trusted butterscotch ice cream bases, and adding the root beer as an extract at the end...

(ToDo) Mock-up a recipe that combines these two. Butterscotch Ice Cream with a bit more volume to accomodate the root beer extract...

Boozy Butterscotch Ice Cream with Whiskey

Source: <https://www.seriousseats.com/boozy-butterscotch-ice-cream-with-whiskey-recipe>

Ingredients:

- 3 tablespoons butter
- 1 cup raw (turbinado) sugar (see note)
- 2 cups cream
- 1 cup milk
- 6 large egg yolks
- 6 tablespoons whiskey (see note)
- 1 1/4 teaspoons kosher salt (to taste)

Directions

1. Melt butter in a heavy-bottomed saucepan on medium heat and cook until foaming subsides. Add sugar and stir to coat with butter, increasing heat to high. Cook, stirring occasionally, until sugar mixture begins to darken and butter smells slightly nutty, about 2 minutes. Quickly whisk in cream, taking care to watch for steam. Whisk until sugar is fully incorporated into cream and remove from heat.
2. In a medium mixing bowl, whisk together milk and egg yolks until well combined. Ladle in hot cream mixture about 1/2 cup at a time, whisking constantly, until the side of the bowl is warm to the touch, two or three times. Pour contents of mixing bowl back into saucepan, whisking constantly until egg mixture is fully incorporated.
3. Cook mixture on medium heat, whisking frequently, until a custard forms on the back of a spoon but a swiped finger leaves a clean line. Remove from heat and strain into an airtight container.
4. Stir in whiskey, then salt to taste in quarter teaspoon increments. The level of saltiness is up to you, but the hot custard should taste slightly saltier than the desired finished ice cream. Cover container and chill overnight, or at least 6 hours.
5. The next day, churn ice cream according to manufacturer's instructions. Transfer churned ice cream to airtight container and chill in freezer for at least 4 hours before serving.

Notes

A smooth Irish whiskey like Jameson is best for intensifying the flavor of the butterscotch. I recommend using raw sugar, often labeled as "turbinado," for this recipe instead of brown. It has a delicate, less tangy flavor that makes for a more interesting butterscotch.

Root Beer Ice Cream

SRC: <https://www.kudoskitchenbyrenee.com/root-beer-ice-cream/>

Ingredients:

- 2 cups heavy cream
- 3 cups whole milk
- ¾ cup granulated sugar
- 2 teaspoons pure vanilla extract
- ¼ cup root beer extract I used Zatarain's
- pinch kosher salt

Directions

Churn-Style ice cream:

In a large bowl with a hand mixer, or the bowl of a stand mixer, whisk together the heavy cream and milk on low speed.

Add in the remaining ingredients and gradually increase the speed to medium. Whisk about 3-5 minutes to make sure the sugar is dissolved.

Pour the mixture into an ice cream maker and follow the manufactures instructions to freeze (at least 2 hours).

Eat at once for soft serve or transfer to a covered container and freeze again to form firmer ice cream.