

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
- $\frac{3}{4}$ cup granulated sugar
- 2 teaspoons pure vanilla extract
- $\frac{1}{4}$ 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.

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