

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.

Revision #4

Created 7 July 2020 00:49:34 by Shark

Updated 28 July 2025 01:51:29 by Admin