

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?)

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