

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.

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