

Homemade Vanilla Ice Cream without Ice Cream Machine

*** 8 -12 Servings**

4 Large Eggs

8 Large Egg Yolks

1 cup Sugar for Eggs

1/4 cup Sugar for Heavy Cream

1/2 teaspoon Salt

2 Cup Heavy Cream

1 tsp Vanilla

Direction

1. Set up a double boiler (a heatproof bowl set over a pot with an inch of simmering water)
2. Prepare an ice bath that the bowl can be set into later.
3. Place the 4 Large eggs, 8 egg yolks, 1 cup sugar, and 1/2 teaspoon salt into the bowl.
4. Cook until the mixture temp reaches 160 F on an instant read thermometer. Whisk frequently so the egg doesn't scramble.
5. Immediately remove the egg mixture and place it into the ice bath to cool.
*Tips: To avoid scrambled eggs, reduce the setting on the stove for the double boiler to lower heat. When the temp reaches 150F, turn off the stove, and use the residual heat from boiling water to raise the egg mixture temp to 160F.
6. In a medium bowl using a mixer, whip 2 cup heavy cream until a little frothy. Add in the 1/4 cup sugar and 2 tsp vanilla extract, and whip to soft peaks.
7. Remove the egg mixture from the ice bath, and add 1/3 of the whipped cream to the egg mixture and combine them together.
8. Fold in the rest of the cream and pour into a container. Place plastic wrap directly on the surface of the Ice Cream base so a skin doesn't form. Freeze immediately for 4-6 hours.