

# Vanilla Bean Ice Cream

Amount	Measure	Ingredient - Preparation Method
3/4	cup	sugar
2	tablespoons	cornstarch
1/8	teaspoon	salt
2	cups	milk
1	cup	heavy whipping cream
1		egg yolk
1 1/2	teaspoons	vanilla bean paste

Whisk together the first 3 ingredients in a large, heavy saucepan. Gradually whisk in milk and cream. Cook over medium heat, stirring constantly, 10-12 minutes or until mixture thickens slightly. Remove from heat.

Whisk egg yolk until slightly thickened. Gradually whisk about 1 cup hot cream mixture into yolk. Add yolk mixture to remaining cream mixture, whisking constantly. Whisk in vanilla bean paste. Cool 1 hour, stirring occasionally.

Place plastic wrap directly over cream mixture, and chill 8 to 24 hours.

Pour mixture into freezer container of 1.5 qt electric ice cream maker, and freeze according to instructions.

Yield: "1 quart"