

White Chocolate Ice-Cream

Last Updated Saturday, 14 November 2015 16:25



2 cup cream

2 tbsp. sugar

$\frac{3}{4}$ cup milk

Pinch of salt

Heat the above but do not boil.

Whisk together 5 yolks and 2 tbsp. sugar

Whisk +/- $\frac{1}{4}$ cup hot milk mixture into the yolks.

Pour it back into the pot and mix.

Cook over medium heat till it thickens (it will cling to a metal spoon when you dip it in).

Strain mixture into a bowl.

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Add 1 ¼ cup melted white chocolate and ¼ tsp vanilla essence.

Chill overnight.

When churning, add ¾ cup roasted almonds or ¼ cup raspberry puree.