

# The Best Coffee Ice Cream, for the coffee connoisseur

## INGREDIENTS

- 1 1/2 cups whole milk
- 3/4 cup sugar
- 1 1/2 cups whole full strength coffee beans
- Pinch of salt
- 1 1/2 cups double cream
- 5 large egg yolks
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon finely ground coffee (press grinds through a fine mesh sieve)

## TIME

- 1.5 Hrs plus chilling time

## METHOD

- 1 Heat the milk, sugar, whole coffee beans, salt, and 1/2 cup of cream in a medium saucepan until it is quite warm and steamy, but not boiling. Once the mixture is warm, cover, remove from the heat, and let steep at room temperature for 1 hour.
- 2 Pour the remaining one cup of cream into a medium size metal bowl, set on ice over a larger bowl. Set a mesh strainer on top of the bowls. Set aside.
- 3 Reheat the milk and coffee mixture, on a medium heat, until hot and steamy but not boiling.  
In a separate bowl, whisk the egg yolks together. Slowly pour the heated milk and coffee mixture into the egg yolks, whisking constantly so that the egg yolks are tempered by the warm milk, but not cooked by it.  
Scrape the warmed egg yolks back into the saucepan.
- 4 Stir the mixture constantly over medium heat with a spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula so that you can run your finger across the coating and not have the coating run.  
This can take about 10 minutes.
- 5 Pour the custard through the strainer and stir it into the cream.  
Press the coffee beans into the strainer to extract as much of the coffee flavor as possible.  
Discard the beans.  
Mix in the vanilla and finely ground coffee, and stir until cool.
- 6 Chill the mixture thoroughly in the refrigerator, then freeze it in your ice cream maker according to the manufacturer's instructions or place it in your freezer and stir occasionally until solid.