Coffee Ice Cream

Homemade coffee ice cream recipe using milk and cream infused with whole coffee beans.

Yield: 1 quart

INGREDIENTS

- 1 1/2 cups whole milk
- 3/4 cup sugar
- 1 1/2 cups whole coffee beans (decaf unless you want the caffeine in your ice cream)
- Pinch of salt
- 1 1/2 cups heavy cream
- 5 large egg yolks
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon finely ground coffee (press grinds through a fine mesh sieve)

METHOD

1. Heat the milk, sugar, whole coffee beans, salt, and 1/2 cup of the 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 1 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 medium heat, until again hot and steamy (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 heatproof, flat-bottomed 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 have the coating not run. This can take about 10 minutes.
5. Pour the custard through the strainer and stir it into the cream. Press on the coffee beans in the strainer to extract as much of the coffee flavor as possible. Then 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.

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