



Rich Vanilla Ice Cream

- 500ml / 17 fl.oz milk
 - 3 eggs
 - 175g / 6oz caster sugar
 - 250ml / 8 fl.oz double cream
 - 5ml / 1tsp vanilla essence
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Method:

- 1) Turn the freezing compartment or freezer to the coldest setting about 1 hour before making the ice-cream
- 2) In a saucepan, bring the milk to just below boiling point. Put the eggs into a bowl with 100g / 4oz of the sugar. Mix well then stir in the scalded milk.
- 3) Strain the custard mixture into a heavy-bottomed saucepan or a heatproof bowl placed over a saucepan of simmering water. Alternatively, use a double saucepan, but make sure the water does not touch the upper pan.
- 4) Cook the custard over very gentle heat for 15-25 minutes, stirring all the time with a wooden spoon, until the custard coats the back of the spoon. Strain into a bowl, cover closely with damp greaseproof paper and cool.
- 5) In a large bowl, whip the cream to soft peaks. Add the cold custard, vanilla essence and remaining sugar. Stir lightly and spoon into a suitable container for freezing.
- 6) For a luxurious/sinful treat add a generous dash of Baileys and 2 crushed Cadbury's crunchie bars to mixture.
- 7) Cover the container closely and freeze until half frozen (when ice crystals appear around the edge of the mixture). Beat the mixture until smooth, scraping off any crystals. Replace the cover and freeze until firm. Return the freezer to the normal setting.
- 8) Transfer the ice-cream to the refrigerator about 15 minutes before serving and allow it to soften and ripen.