

French-Style Ice Cream

This traditional ice cream has an egg-rich custard base. Molly Moon's Christina Spittler says the egg yolks help make a denser ice cream.

ACTIVE: 25 MIN; TOTAL: 5 HR • MAKES ABOUT 1 QUART

6 large egg yolks
¾ cup sugar
1½ cups heavy cream
1¼ cups whole milk
Pinch of salt

1. Set a medium bowl in a large bowl of ice water. In another medium bowl, whisk the egg yolks with ½ cup of the sugar until pale, about 3 minutes.
2. In a medium saucepan, combine the cream, milk, salt and remaining ¼ cup of sugar and bring to a simmer, whisking until the sugar is completely dissolved. Whisk the hot cream mixture into the beaten egg yolks in a thin stream.
3. Transfer the mixture to the saucepan and cook over moderately low heat, stirring constantly with a wooden spoon, until the custard is thick enough to lightly coat the back of the spoon, about 4 minutes; don't let it boil. Pour the custard through a fine-mesh strainer into the medium bowl in the ice water. Let cool completely, stirring frequently. Refrigerate the custard until very cold, at least 1 hour.
4. Pour the custard into an ice cream maker with flavorings, if using (see sidebar), and freeze according to the manufacturer's instructions. Transfer the frozen custard to a plastic container, cover and freeze until firm, at least 3 hours.

THREE CUSTARD TIPS



1 TEMPER THE EGGS

Gradually whisk the hot cream into the egg yolks to heat them gently and prevent them from scrambling.

2 SPOON TEST

The custard is ready when it lightly coats the back of a spoon and when a finger drawn across it leaves a path.

3 STRAIN IT

A well-made custard won't have bits of cooked egg yolk in it; straining it eliminates the possibility.

American-Style Ice Cream

Molly Moon's Molly Neitzel recommends using the best-quality local milk and cream. "You can really taste the difference when making American-style ice creams," she says.

ACTIVE: 15 MIN; TOTAL: 5 HR • MAKES ABOUT 1 QUART

2 cups heavy cream
1 cup whole milk
¾ cup sugar
Pinch of salt

1. Set a medium bowl in a large bowl of ice water. In a small saucepan, combine the cream, milk, sugar and salt and bring to a simmer, stirring to dissolve the sugar completely. Pour the ice cream base into the medium bowl and let cool completely, stirring occasionally. Refrigerate until very cold, at least 1 hour or overnight.
2. Pour the base into an ice cream maker with flavorings, if using (see sidebar), and freeze according to the manufacturer's instructions. Transfer the ice cream to a plastic container, cover and freeze until firm, at least 3 hours.

MAKE AHEAD The ice cream can be made up to three days in advance.

BEST ADD-INS

ADD FLAVORINGS
to the ice cream
maker at the
beginning of the
freezing cycle.

CHOCOLATE-TOFFEE

1 cup broken
chocolate-and-
toffee-covered
saltines
or pretzels

BLACKBERRY-SAGE

¾ cup blackberry
preserves mixed
with 1 tablespoon
minced fresh sage

SALTED CARAMEL

¾ cup pourable
salted-caramel
sauce

STRAWBERRY-JALAPEÑO

1 cup
strawberries
macerated
in 3 tablespoons
sugar with
1 teaspoon
minced jalapeño



AMERICAN-STYLE
ICE CREAM WITH
STRAWBERRIES
AND JALAPEÑO