

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
- $\frac{3}{4}$ cup sugar
- $1\frac{1}{4}$ cups heavy cream
- $1\frac{1}{4}$ 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 $\frac{1}{2}$ cup of the sugar until pale, about 3 minutes.
2. In a medium saucepan, combine the cream, milk, salt and remaining $\frac{1}{4}$ 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
- $\frac{3}{4}$ 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

$\frac{3}{4}$ cup blackberry preserves mixed with 1 tablespoon minced fresh sage

SALTED CARAMEL

$\frac{3}{4}$ 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