



## Homemade vanilla icecream

amount	ingredients
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<b>1 piece</b>	mark of a half vanilla pod
<b>3 pieces</b>	egg yolk
<b>1 EL</b>	water
<b>250 ml</b>	milk
<b>30 gr</b>	powdered sugar
<b>30 gr</b>	fine cane sugar
<b>50 gr</b>	cream

### Preparation:

1

*Cut in the vanilla pod and scratch out the pith.  
Put the milk and the raw cane sugar in a saucepan.  
Add the vanilla pod and the marke to the milk.  
Bring vanilla milk to a boil, remove from heat, leave for 15 minutes.*

2

*Beat egg yolk, water and powdered sugar well, but do not beat until foamy.  
Pour the warm vanilla milk slowly and with stirring to the sugar-egg mixture and whip everything over a hot water bath to a loose foam.  
Once the frothy foam holds a spoon in it, if the mass sticks to the spoon, remove the jar from the water bath.*

3

*Agitate the egg mass in a hot water bath while stirring.  
Have cold cream and a bowl of ice cubes ready!  
Now beat the foam mass in an ice water bath (ice cubes and ice cold water in a bowl).*

Freezing in the ice machine:

Cover the foam in the fridge for 30 minutes - allow to cool for 1 hour.  
Then stir the cream under the foam, pour the ice cream into the container and freeze for 15 - 30 minutes.

Freezing in the freezer:

Beat the cream until half stiff and mix it with the cooled mixture.  
Put the ice cream in a deep-freeze container or a box cake tin lined with aluminum foil and let it freeze in the freezer for 5 -7 hours.



**Lucina's tips:**



You do not necessarily need an ice cream maker.

It works without it.

Always make sure to use high quality and fresh ingredients.



*I wish good luck and*

*buon appetit!!*

*your Lucina Cucina*