



Homemade vanilla icecream

amount	ingredients
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1 piece	mark of a half vanilla pod
3 pieces	egg yolk
1 EL	water
250 ml	milk
30 gr	powdered sugar
30 gr	fine cane sugar
50 gr	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).*



4

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