

Vanilla Ice Cream

1 cup milk
1/2 cup sugar
2 eggs
2 cups cream
2 teaspoons vanilla extract

Warm the milk in a small pan. Whisk the eggs in a separate bowl. Slowly add warm milk to the mixture, continuing to whisk.

Pour the mixture back into the pan and continue to heat, slowly, until thickened. It will look like liquid pudding, and the bubbles on top will be small and uniform. Do not boil!

Let cool to room temperature, add cream and vanilla and chill. When thoroughly chilled, transfer to ice cream maker.



Krupps

Chocolate Ice Cream

1 cup milk
2/3 cup sugar
1/3 cup cocoa powder
1 egg
2 cups cream
1 teaspoon vanilla extract

Mix milk, egg and sugar in a small pan. Heat slowly until thickened, stirring constantly (it will look like very liquid pudding, and the bubbles on top will be very small and uniform.) Do not boil!

Mix in cocoa powder.

Let cool to room temperature, add cream and vanilla and chill. When thoroughly chilled, transfer to ice cream maker.



Krupps

Strawberry Ice Cream

3 egg yolks (beaten)
1/2 pint milk
1/2 pint double/heavy cream
4 oz. sugar
2 cups of strawberries
1 teaspoon of vanilla extract

Take the strawberries and mash them with half the sugar in a bowl. Place in the refrigerator while making the rest of the recipe.

In a separate saucepan, mix the egg yolks with the milk, salt and the remaining sugar. Place over a medium heat just to boiling point (stirring all the time). **DO NOT LET IT BOIL.**

Transfer the mixture into a chilled bowl to cool. When cool place in the refrigerator for up to 3 hours, remembering to stir the mixture from time to time. When cool, stir into the mixture the cream and vanilla essence and then blend in the strawberry/sugar mixture.

Transfer the complete mixture into an ice cream maker and follow the manufacturer's instructions.



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