

Vanilla Bean Ice Cream

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Ingredients:

1 cup of heavy cream.
1 cup of half-and-half.
2 vanilla beans.
5 large egg yolks.
½ cup of granulated sugar.

Directions:

In a medium heavy sauce pan, combine the cream and the half-and-half.

Split the vanilla beans in half lengthwise and, using the tip of a knife, scrape out the small seeds into the cream mixture and drop in the pods.

Bring the mixture to a boil, then remove from the heat.

In a bowl, whisk together the egg yolks and sugar until thickened and pale.

Pour in the hot cream mixture and stir until thoroughly combined.

Strain into a large container and refrigerate until cold.

When the cream mixture is cold, pour it into the bowl of an ice cream maker and freeze as directed in the manufacturer's instructions.