



FINCH + FENNEL

Vanilla Bean Ice Cream with Mocha Vanilla Sea Salt

PREP TIME: 5 minutes

COOK TIME: 25 minutes

INGREDIENTS:

3 c Half-and-Half

1 Madagascar Bourbon Vanilla Bean, split lengthwise

4 Egg Yolks

1 ½ c Granulated Sugar

1 c Heavy Cream

Ice Cream Maker

F+F Mocha Vanilla Sea Salt, for garnish



INSTRUCTIONS:

1. Pour half-and-half into medium saucepan. Scrape contents from vanilla bean into pan & discard pod. Warm over low heat until it reaches a simmer, then remove from heat.
2. Beat egg yolks & sugar together in medium bowl, whisking vigorously. Drizzle 1 cup warmed half-and-half mixture, in a slow, steady stream to temper the egg, whisking constantly.
3. Slowly add tempered egg mixture into the saucepan containing remaining half-and-half.
4. Return combined mixture to saucepan, & cook over low to medium-low heat, stirring constantly until liquid thickens & coats the back of a spoon without running. Do not allow mixture to boil.
5. Strain using fine mesh strainer & cool completely.
6. Transfer cooled mixture to ice cream maker to churn & freeze until thick.
7. Serve lavished with decadent F+F Mocha Vanilla Sea Salt.

Enjoy!

