

Vietnamese Coffee Ice Cream Recipe

Ingredients: Makes 1 quart

6 large egg yolks
1½ cups whole milk
½ cup heavy whipping cream
½ cup (30g) Vietnamese, chicory, or French Roast powder
½ teaspoon salt
1¼ cups sweetened condensed milk

Method:

Whisk the egg yolks in a medium mixing bowl until broken; set aside. Put the milk, cream, coffee powder and salt into a medium saucepan and warm over medium heat, stirring occasionally, until bubbles begin to form around the edges. Remove from the heat and pour ½ cup of the warm milk mixture onto the yolks in a slow, steady stream, whisking constantly. Transfer the yolk mixture back to the saucepan, set over low heat, and cook, stirring constantly, until the mixture is thick enough to coat the back of a wooden spoon and registers 165°F, about 5 minutes. Strain the mixture through a fine-mesh sieve into a large mixing bowl. Stir in the sweetened condensed milk. Set the mixture over a larger bowl of ice and water and stir occasionally until cool to the touch, about 40°F. Alternatively, cover and refrigerate until cold. Transfer the mixture to your ice cream maker and freeze following the manufacturer's instructions. Enjoy immediately, or freeze for a firmer ice cream. The ice cream is best enjoyed fresh, but it will keep in an airtight container in the freezer for up to 3 days.

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