

Brown Butter + Vanilla Bean Ice Cream

Makes 1 ½ litres

NOTES:

INGREDIENTS

2 vanilla beans
2 cups milk

6 large egg yolks
¾ cup plus 2 tablespoons sugar
¼ cup butter, browned

2 cups very cold heavy cream
1 tsp vanilla paste

METHOD

Split vanilla beans lengthwise with a sharp paring knife. Gently scrape out all the seeds. Place vanilla-bean scrapings and pods in a medium saucepan with milk. Scald the mixture, cover, and remove from heat. Let steep for 30 minutes.

Melt butter in small skillet over medium-low heat. Cook until butter turns dark amber, stirring occasionally, about 6 minutes (do not burn). Pour through fine strainer into small bowl.

Combine egg yolks and sugar in a bowl and whisk until very thick and pale yellow, 3 to 5 minutes. Add brown butter; whisk to blend. Return milk to stove, and bring just to a simmer. Using a measuring cup or ladle, slowly pour about 1/2 cup of the hot-milk mixture into the egg-yolk mixture, whisking constantly on low speed until blended. This is called tempering. Keep adding milk mixture, about 1/2 cup at a time, until it has all been added. Whisk until combined.

Strain mixture back into saucepan, and cook over low heat, stirring constantly with a whisk, until mixture is thick enough to coat the back of a spoon, or reaches 180 degrees. The custard should retain a line drawn across the back of the spoon with your finger. Fill a large bowl with ice and water. Remove pan from heat, and immediately stir in chilled cream to stop the custard from cooking. Pour through a mesh sieve into a medium bowl set in the ice bath, and stir occasionally until cooled. (Discard vanilla-bean pod and strained seeds.) Stir vanilla extract into cooled custard.

Cover bowl, and transfer to refrigerator until chilled, at least 30 minutes or overnight. Pour custard into an ice-cream maker, following the manufacturer's instructions. Churn until the ice cream is just set, but not hard.

Transfer soft ice cream to an airtight plastic container; freeze at least 4 hours and up to 1 week.