

# Strawberry Ice Cream

**Yield: 2 pints**

## Ice Cream Ingredients

- 2 cups strawberries, stems removed and quartered
- $\frac{3}{4}$  cup sugar, divided
- 2 cups heavy cream
- 1 cup whole milk
- $\frac{1}{8}$  teaspoon sea salt
- 2 teaspoons pure vanilla extract
- 4 large egg yolks



## Steps

1. Blend the strawberries with  $\frac{1}{4}$  cup sugar until the desired consistency is reached (some chunks or pureed). Pour into a container and refrigerate overnight.
2. Add heavy cream, milk, remaining  $\frac{1}{2}$  cup sugar to a medium pot and simmer over medium-high heat for a few minutes. Make sure you are stirring often. Remove pot from heat. Add salt and vanilla extract and stir.
3. In a separate bowl whisk the egg yolks. Then, while whisking constantly, slowly stream in the hot cream mixture. Then pour that mixture back into the pot and return it to medium-high heat. Gently cook, stirring often, until the mixture is thick enough to coat the back of a spoon.
4. Strain the mixture through a fine-mesh sieve over a bowl and cool to room temperature. Cover and chill the bowl in the refrigerator overnight.
5. Churn in an ice cream machine according to the manufacturer's instructions. Pour the strawberry mixture in with the vanilla cream base after about 20 minutes of churning. Continue churning for another 5 - 10 minutes. \*\*(Mine takes about 30 minutes of churning to get soft-serve consistency). You can eat it like that or put in a container and freeze to firm it up more.