



ICECREAM

Really good, really surprising.

Ingredients

300ml milk
Pinch salt
½ cup castor/icing sugar
10 g grated truffle – the finer the better. If course, you need more truffle.
2 eggs
300ml cream

Method

Ideally 2 or 3 days before making the icecream start the infusion of flavour into the cream. To do this, combine the cream and truffle (I put it in the cream container with the cream, put lid back on, shake and put in fridge). Refrigerate and allow to infuse for up to 3 days (1 day minimum, otherwise you need more truffle).

12 – 24 hours before making the icecream, whisk the egg.

Combine milk, salt and sugar in a saucepan. Warm the milk mixture but do not boil. Pour the milk mixture into the egg stirring as you combine them.

Then pour the milk and egg mixture back into saucepan and heat, stirring constantly until the mixture thickens (it will coat a spoon). Remove from heat and allow to cool. (This is a custard).

Then refrigerate and chill thoroughly, preferably overnight.

When ready to churn the icecream, add cream and truffle mix and whisk in with a wire whisk.

Pour into icecream churn and churn according to instructions with the churn. Then freeze.

If you don't have an icecream maker, put the mixture into a container that can go in the freezer and put in freezer. Remove about every 1 – 2 hours and beat with beaters to break the freezing crystals. The more you do this, the smoother the icecream. We do it 2 or 3 times.