

Vanilla Bean

Shumway Scoops



Ingredients

Please use weights if you can

- Sugar 150g — 3/4 Cup
- Cream 300g — 1 1/2 Cup
- Milk 400g — 2 Cups
- Light Corn Syrup 50g — 1/4 Cup
- 1 Vanilla Bean (Split and seeded)
- Egg Yolks from 5 Large Eggs (approx 100g)
- 2oz Cream Cheese — 1/4 Cube
- Xantham Gum (1/4 tsp)
[Easy to find at grocery store]

Directions

1. Prepare an ice bath with ice and water (double boiler style)
2. Boil Cream, Milk, Corn Syrup, Sugar whisking frequently
3. When the dairy mixture reaches a boil, add the vanilla bean and seeds then let the flavor infuse for 30 min
4. Remove the bean and return to a boil
5. Temper the yolks, pour 1/2 cup hot dairy over yolks and stir so they don't scramble
6. Pour yolks back into dairy and stir cooking for a min or two
7. Chill the milk mixture in ice bath
8. Let sit in fridge overnight
9. Add Xantham gum, cream cheese and fridge mixture to blender and blend
10. Strain through mesh strainer directly into ice cream machine
11. Churn according to manufacturers directions approx 20-30 min
12. Harden in freezer (min 4+ hours)