**Vanilla Ice Cream**

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| **INGREDIENTS** | **EQUIPMENT** |
| 4 egg yolks | 1 large glass bowl |
| 100g caster sugar | 1 balloon whisk |
| 300ml milk | 2 small white bowls or ramekins |
| 300ml cream | 1 small vegetable knife |
| 1 vanilla bean pod | 1 small pot |
| 1 teaspoon vanilla extract | Measuring spoons |
|  | 2 large metal spoons |
|  | 1 wooden spoon |
|  | 1 glass lasagne dish |
|  | 1 ice cream making machine. The bowl needs to have been in the freezer for at least 24 hours |

**METHOD**

1. Separate the eggs as shown putting the egg yolks into the large glass bowl and using the two ramekins for the egg whites.
2. Add the sugar to the egg yolks and beat well with the balloon whisk until the mixture is light and creamy.
3. Put the milk in the small pot with the vanilla bean pod and the vanilla essence. Heat slowly until it comes to the boil. Remember to watch it to prevent it from boiling over.
4. Pour the hot milk over the eggs and sugar and whisk well to combine all ingredients.
5. Return the mixture to the pan and continue to stir until the mixture coats the back of the wooden spoon. DO NOT LET IT BOIL.
6. Take the mixture off the heat and pour it into shallow lasagne dish to cool more quickly. Place the dish in a cold water bath as shown.
7. Leave to cool in the fridge completely before using the ice cream maker according the instructions.