

Swoon-Worthy Coffee Ice Cream

from In Our Grandmothers' Kitchens

Ingredients:

1-1/2 cups milk
4 egg yolks
2/3 cups sugar
1-1/2 tablespoons espresso powder
1-1/2 cups heavy cream
2 teaspoons vanilla
1 pinch salt

Instructions:

Heat the milk until it is steamy but not boiling. In a separate bowl, whisk together the egg yolks and the sugar until the mixture is thick and light yellow (about 4 minutes).

Whisk a bit of the hot milk into the egg mixture. Then whisk more, up to about 1/2 or 3/4 cup. Whisk the milky egg yolks into the remaining milk.

Cook over medium heat until the custard begins to thicken but does not boil (about 2 to 3 minutes on my gas stove!).

Remove the custard from the heat, whisk in the espresso powder, and strain the custard into a heatproof bowl or pot. Cool thoroughly.

When the custard is cold whisk in the cream, vanilla, and salt. Place this mixture in your ice-cream freezer and churn until done.

This recipe makes a little more than a quart of ice cream.