

## **Crème Brule Ice Cream**

*This ice cream is guaranteed to wow your guests because of its unexpected flavor twist. The actual custard recipe is not much different than regular vanilla custard that might be used to make ice cream. What I do here is bake the custard as you would for a classic Crème Brule, allowing it to chill after its cooked, then re-blending it to make ice cream. As a result, this rich vanilla ice cream has a baked custard flavor profile which has a tendency to tease the palate.*

### **Ingredients**

<b>Half &amp; Half</b>	<b>4 cups</b>
<b>Tahitian Vanilla Bean</b>	<b>1 each</b>
<b>Egg Yolks</b>	<b>10 each</b>
<b>Sugar</b>	<b>1 cup plus 2 tablespoons</b>
<b>Ice Cream Machine</b>	

### **Method**

**Take fresh vanilla bean and slice length wise along center. With the tip of knife, open up the bean and scrape seeds out. Place both bean and seeds into pan with half & half.**

**Bring all four cups of half & half to a simmer in sauce pot along with vanilla seeds and beans.**

**In a separate bowl, combine egg yolks and sugar and whisk until mixture is light pale yellow and ribbony.**

**Take about one cup of half & half and vanilla bean mixture and add to egg and sugar mixture to temper, then add the rest of the ½ & ½ and vanilla bean mixture and whisk until fully incorporated.**

**Place Crème Brule mixture in casserole dish and fill to about ¾ high.**

**Place in oven at 225 degrees for about 45 minutes, or until custard is just set, but taking care not to allow the mixture to rise.**

**Cool mixture down in refrigerator.**

**When cool, blend in blender until smooth and creamy, then proceed to make Ice Cream as per your machines instructions.**

**Serve with Dry Creek Vineyard Soleil – Late Harvest Sauvignon Blanc.**