

Hazelnut Ice Cream



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Recipe by: Laura Vitale

Serves 6

Prep Time: 25 minutes
Cook Time: 10 minutes

Ingredients

- __ 2 cups of Peeled Hazelnuts
- __ 3 cups of Whole Milk
- __ 1/2 cup of Heavy Cream
- __ 1/2 cup of Granulated Sugar
- __ 6 Egg Yolks
- __ 1 Tbsp of Vanilla Extract

1) Toast the hazelnuts in a dry pan until deep golden brown (don't let them burn) let them cool slightly, add them to a food processor and pulse until the hazelnuts are finely chopped into coarse crumbs.

2) Add a couple cups of milk to a saucepan, bring to a simmer, remove from the heat, add the hazelnut crumbs and let it steep for about an hour and a half.

3) Strain the hazelnut milk mixture in a bowl through a fine sieve, making sure to press down on the hazelnuts to extract as much milk and flavor as possible. To the hazelnut milk, add more milk to bring the measurement up to 3 cups of milk total.

4) Add the milk mixture and cream to a saucepan and bring to a simmer, meanwhile, in a bowl, add the egg yolks, sugar and vanilla and using a hand held electric whisk, whisk until thick and pale in color.

5) Slowly stream some of the hot milk into the egg yolk mixture (while whisking constantly) then add it all back in the saucepan and cook on low for 8 to 10 minutes or until thickened.

6) Strain the custard through a fine sieve, cover the bowl with plastic wrap (make sure the plastic wrap is touching the custard directly to prevent a skin forming on the top) and pop it in the fridge overnight.

7) Pour the cooled custard into the base of your ice cream machine and churn according to manufacturer instructions.

NOTE: Make sure you check your ice cream machine, if the insert needs to be frozen make sure to pop it in the freezer 48 hours before you need to use it. Also, the prep time doesn't include the time the milk steeps or the custard cooling overnight so make sure you read the full recipe before making it.

