

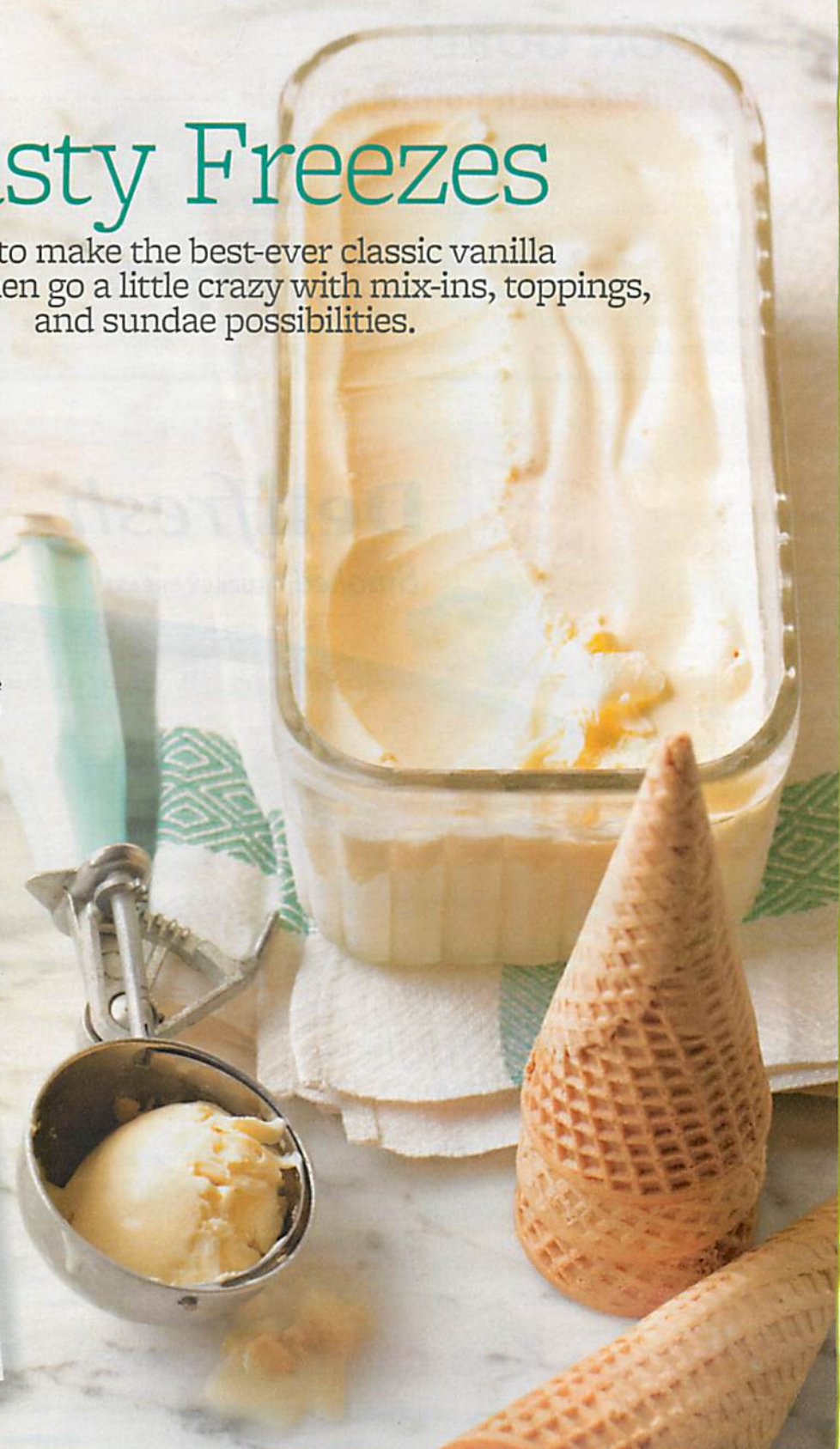
# Tasty Freezes

Learn to make the best-ever classic vanilla ice cream, then go a little crazy with mix-ins, toppings, and sundae possibilities.

## What should vanilla ice cream taste like?

Well, vanilla. That's the view of pastry chefs Kris Hoogerhyde and Anne Walker, *below* (from left), of San Francisco's hugely popular Bi-Rite Creamery. "Early on, we became obsessed with making the most intensely flavored ice cream possible," Kris says. "We felt that, all too often, ice cream didn't taste enough of what it was supposed to be." If the long line outside their little ice cream shop, across the street from the legendary Bi-Rite Market, is any indication, they're doing something right.

Kris and Anne care deeply about their ingredients, sourcing them as close to home as possible and staying true to the season. They bring that passion to every ice cream they make, including this luscious vanilla, *right*, and to every sauce, mix-in, and topping that they add. And now you can take home their secrets to ice cream success.



BY ERIN SIMPSON LOZIER | RECIPES BY KRIS HOOGERHYDE AND ANNE WALKER  
PHOTOS ANDY LYONS | FOOD STYLING JILL LUST | PROP STYLING SUE MITCHELL



## Classic Vanilla Ice Cream

**“A custard-based ice cream has the most flavor, along with the best body and texture,”** Kris says. **“Once you’ve got this basic recipe down, you can add mix-ins, toppings, and sauces.”**

### Ingredients

- 1½ cups heavy cream
- ¼ cup milk
- ½ cup sugar
- ¼ tsp. kosher salt
- 1 whole vanilla bean
- 5 large egg yolks
- 2 tsp. pure vanilla extract

**1** In heavy saucepan stir together cream, milk, half the sugar, and the salt. With a small knife split vanilla bean lengthwise and scrape seeds from bean. Add seeds and split bean to pan. Heat over medium-high heat. When mixture just begins to bubble around edges, remove from heat; cover. Let seeds and split bean soak for 30 minutes to infuse the liquid. Remove and discard vanilla bean.

**2** Place egg yolks in a medium heatproof bowl and whisk just enough to break up yolks. Whisk in remaining sugar until smooth. (The sugar dilutes the eggs a bit and prevents them from scrambling when the hot cream is added.) Set aside. Uncover cream mixture and heat over medium-high heat until almost simmering. Reduce heat to medium.

**3** Using a ladle, carefully scoop out about ½ cup of the hot cream; whisking constantly, pour into yolks. Repeat. (This step, known as tempering, gradually heats the yolks to reduce the risk of overcooking.) Stirring constantly with a wooden spoon, slowly pour yolk mixture into hot cream in saucepan. Continue to cook on medium, stirring constantly in a figure eight to cover entire bottom of pan. Pay close attention as the consistency can change quickly. Cook until mixture goes from the consistency of heavy cream to that of a thin puree, but no thicker. You’ll notice the mixture thickening slightly and feel a little more resistance as you stir.

**4** To test the readiness of the custard, remove the spoon from the saucepan and drag your finger across it. If the base coats the back of the spoon and the path made by your finger holds for a second or two, it’s ready. Remove the pan from heat and immediately pour through a fine-mesh sieve into a measuring cup or small bowl.

**5** Set the bowl in a larger bowl of ice water and stir frequently with a clean spatula until cool. Remove and cover with plastic wrap. Refrigerate for at least two hours until completely cold. Stir in vanilla extract just before churning and freezing the ice cream. Makes 8 servings.



## Churning and freezing

“When churning the ice cream, keep an eye on it,” Anne says. **“Once the swirls made by the dasher hold their shape, it’s ready.** You want it to have the consistency of soft-serve ice cream before it goes into the freezer.”

### Ice cream FAQs

To get the best results, start by following the manufacturer’s instructions for freezing ice cream in your machine. The exact timing might vary from one machine to the next. Get the scoop from Kris and Anne on other common questions about making ice cream:

#### Can ice cream be overchurned? If it is overchurned, can I fix it?

Yes, ice cream can be overchurned. That causes the butterfat to separate out—basically turning the cream to butter and producing an unpleasant texture. There is no way to fix overchurned ice cream, so be watchful as it approaches the finished stage.

#### When do I add stir-ins?

If using mix-ins such as chopped nuts, grated chocolate, or crumbled cookies (see page 126), add them during the last few minutes of churning. If you miss that window, fold them in by hand once the machine is off. Work quickly so the ice cream doesn’t melt.

#### How long can I store ice cream?

Enjoy homemade ice cream right away as soft-serve or transfer it to a chilled container and freeze it to firm and ripen, further developing the flavors. The colder the freezer, the better. Store homemade ice cream in the freezer up to one week. Any longer and flavor will diminish.



### More ice cream recipes

These recipes were adapted from *Sweet Cream and Sugar Cones* by Kris Hoogerhyde, Anne Walker, and Dabney Gough (Ten Speed Press; \$25).

**Mix-ins and flavors** “Choose an ingredient and let it shine,” Kris says, “whether it’s **an intense single flavor or a pair**, where one taste makes the other pop.” Here are some of Kris and Anne’s favorites.

### Cinnamon and snickerdoodles

The combo of cinnamon-sugar cookie crumbles and a hefty sprinkling of cinnamon adds texture and homey flavor to vanilla ice cream. Stir them in, then top with sautéed apples or a drizzle of caramel sauce.

### Lavender and honey

Honey creates a sweet base for delicate culinary lavender. When making the ice cream base, add  $\frac{1}{4}$  cup honey and 2 Tbsp. dried lavender to the cream instead of the vanilla bean; cover and steep for 15 minutes instead of 30. Strain and continue as in basic recipe.

### Strawberries and balsamic vinegar

Balsamic gives sweet berries spark. Before stirring the fruit into the ice cream, chop and cook the berries with a little sugar to remove excess water. Cool, puree, then stir into ice cream with a few dashes of balsamic for bright flavor.

### Double chocolate

Before starting step 1, stir together  $\frac{1}{4}$  cup Dutch cocoa powder and half the sugar. Whisk in a little of the cream to make a paste. Then whisk in remaining cream, milk, and salt. Proceed with basic recipe. Stir in chopped chocolate after churning.