

Caffè Latte Ice Cream

Serves 2 | Active Time: 1 hour | Total Time: 1 hour 30 minutes

Swick

Chef's Notes

This recipe makes 2 pints. If you have a smaller ice cream machine, you can either cut this recipe in half or churn it in two batches. Just remember to fully freeze the canister between batches.

Once the anglaise has cooled over the ice bath, it can be stored up to 3 days in the refrigerator until you are ready to churn.

If you're not comfortable with the wooden spoon test, cook the anglaise to exactly 82° degrees Celsius (180° degrees Fahrenheit).

During the last few minutes of churning, you can add more texture and flavor with tiny pieces of chocolate or nuts.

For food safety reasons, melted ice cream should never be re-frozen.

Infusing the Cream

Before you start the ice cream, make sure the bowl of your ice cream maker is completely frozen. Place an empty container to hold the finished ice cream in the freezer to chill.

Crush the coffee beans to break them up. Pour the cream, milk, and beans into a pot and bring to a gentle boil over medium heat. Stir occasionally. Once boiling, remove from the heat and set aside. Let steep/infuse for approximately 30 minutes; any longer and it will need to be refrigerated.

Strain the mixture back into a measuring cup and top up with more cream to equal 1 liter.

Step 1: Infusing the Cream

- 500 ml heavy cream
- 500 ml whole milk
- 1 cup quality (preferably espresso) coffee beans

Making the Crème Anglaise

Before you start the Crème Anglaise, prepare an ice bath. Pour the coffee cream into a clean pot over medium heat.

Meanwhile, in a medium bowl, whisk the egg yolks and sugar until they are thick and light in color.

Once the mixture just comes to a boil, temper the eggs by slowly pouring in the hot liquid, while constantly whisking. Whisk until there are no sugar granules left in the bowl.

Pour this mixture back into a pot over medium heat. At this point, it's very important to stir constantly. Don't let the mixture boil or the eggs will curdle. Keep stirring and occasionally test the consistency on the back of a wooden spoon. Once done, quickly strain into a bowl and place into the ice bath to chill. For food safety reasons, it's very important to bring down the temperature as fast as possible. Stir and cool the mixture down until it is at least 4° degrees Celsius or 40° degrees Fahrenheit.

Step 2: Making the Crème Anglaise

- 10 large egg yolks
- 1 cup sugar

Making the Ice Cream

Once the mixture is cold, turn the machine on and pour the anglaise into the frozen ice cream insert. Let run for about 20-25 minutes, depending on your machine. You will see the anglaise getting thicker, as air gets incorporated.

Once ready, gently scoop out the ice cream into the frozen bowl from the freezer. Make sure to use a soft spatula to scrape out the ice cream or you will scratch the container. Cover the ice cream with plastic wrap and a lid and freeze until hardened. Scoop into bowls and enjoy.

Step 3: Making the Ice Cream