

Earl Grey Ice Cream



0 made it | 0 reviews



This is a large batch of ice cream and ingredients could be scaled down to make smaller batches. If a stronger flavour is desired you can increase the quantity of tea

- Sub Category Name
Food
Desserts

Used Teas



t-Series The Original
Earl Grey

Ingredients

Earl Grey Ice Cream

- 2 tablespoons Dilmah t-Series The Original Earl Grey
- 6 cups milk
- 1 vanilla bean
- 3 cups sugar
- 24 Egg yolks
- 5 cups cream



Methods and Directions

Earl Grey Ice Cream

- Split the vanilla bean open and scrape the seeds into a heavy, 1 gallon pot. Add the milk and 1 ½ cups of sugar and bring to a scald.
- Pour in the tea and leave to steep for 6 minutes. Strain and set aside.
- Using a tabletop mixer, place the yolks and remaining sugar in the bowl and mix at medium-high speed until the yolks have stiffened and reached a pale, yellow colour.
- Lower the speed on the mixer and gradually add approximately 2 cups of the hot milk and vanilla bean mixture.
- Pour the mixture into a pot and cook on a medium-low heat until it thickens enough to coat the reverse side of a spoon.
- Immediately remove from fire and strain the liquid through a fine strainer.
- Leave to chill overnight and to freeze follow
- instructions on the ice cream machine.

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