TAYLOR & COLLEDGE

Vanilla Ice Cream

Total Time: 300 mins
Portions: 4-6 Portions

Ingredients

For the ice cream

500 ml Double Cream
250 ml Whole Milk
2 Medium Eggs
150 g Granulated Sugar
2 Taylor & Colledge Organic Vanilla Pods

Preparation

1. Add the double cream, whole milk to a saucepan. Split the vanilla beans and scrape out the seeds. Add the seeds and the pods to the milk and bring to a boil. Remove the saucepan from the heat, set aside and let cool completely. Then remove the vanilla pods.
2. Whip the eggs and sugar together with an electric mixer until light and fluffy.
3. Add the vanilla milk mixture and stir until well combined.
4. Pour the mixture into an ice cream maker and follow the manufacturer’s instructions to churn the ice cream.