



Image: Food Network

Vanilla Honey Ice Cream

What you will need

- 3 cups thickened cream
- 1 cup full cream milk
- 1/2 cup **AB's Vanilla Infused honey**
- 2 vanilla beans, split lengthwise and scraped
- 4 large egg yolks
- 1/2 tablespoon pure vanilla extract

Method

1. Heat the cream, milk, honey, vanilla beans and seeds in a heavy saucepan over medium heat until hot. **DO NOT BOIL!**
2. Lightly whisk the egg yolks in a heatproof bowl; slowly drizzle 1 cup of the hot cream mixture into the yolks while whisking.
3. Pour the yolk mixture into the saucepan of cream; heat, *stirring constantly, until the custard thickens slightly and coats the back of a wooden spoon. BE CAREFUL NOT TO BOIL and curdle.*
4. Pour through a fine-mesh strainer to remove the vanilla beans and any bits of cooked egg yolk.
5. Stir in the vanilla extract.
6. Cover the custard with plastic wrap and refrigerate until cold, about 6 hours.
7. Follow the directions on your ice cream maker* to freeze. Once frozen, transfer to containers and allow to set in freezer for 2 hours.

*If you don't have an ice cream maker: Pour mixture into pre-chilled metal loaf tin for approx 6 hours or until it's almost set. Remove from freezer and use a metal spoon to break up the ice cream. Transfer to a bowl and beat for 3 minutes or until smooth. Return to loaf pan, cover with foil & freeze for 4 hours.