Bacon ice cream with maple syrup

1 Finely chop the bacon stripes. Heat a large pan, add the bacon pieces and cook until they have gained a nice color and turned crisp. You may want to add a teaspoon of butter (never hurts & always adds flavor). Take out about one forth of the bacon pieces with a skimmer and place them on kitchen paper to get rid of excessive fat and keep them for later. Add milk and heavy cream to the rest of the bacon and let simmer over low to medium heat for about ten minutes (*this is the last moment to chicken out: you could use this base for a creamy bacon sauce for some pasta or a potato gratin, in the event that this funky ice cream idea sounds all too brave at once?!*) Remove from stove and let cool for a minute or two, then strain through a fine mesh sieve into a clean bowl or beaker (these bacon pieces should be discarded - they have lost all their flavor).

2 Meanwhile mix together egg yolks and brown sugar until the sugar has completely dissolved and the mix becomes shiny and creamy - this takes about four minutes with a KitchenAid (Level 4 to 6). Then pour the warm bacon cream over the egg and sugar concoction while constantly stirring (slowest level, if using a KitchenAid, otherwise you will end up with foam).

3 Reheat the custard mix slowly, again continue to stir and scrape the bottom of the pot until it has noticeably thickened and coats the back of your heatproof rubber spatula (thanks for the tip, David!), DO NOT LET IT BOIL. Let cool down and spice up the custard with some maple syrup (2-3 tbsp). Chill covered custard in the fridge for at least an hour (a few more hours won't do any harm though).

4 Setup your ice cream machine according to the instructions and freeze your ice cream. When it's almost done, add the saved bacon bites and get ready for a very special ice cream experience!

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Recipe source: own creation

Prep time: 30min. plus chilling & freezing

Ingredients (~4 scoops):

- 125g bacon
- 1 tsp butter (optional)
- 200g heavy cream
- 200ml milk
- 4 egg yolks (M- L)
- 40g brown sugar (I used dark Muscovado)
- 2-3 tbsp maple syrup

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