



Buttermilk ice cream with basil & vanilla

1 Heat the heavy cream in a saucepan together with half of the sugar (75 g), scraped out vanilla seeds and the bean. Coarsely chop the basil leaves and add to the heavy cream, then let simmer for 5 minutes over low to medium heat. Remove from heat.

2 Remove the vanilla bean before continuing! Using a handheld blender puree the basil leaves until the cream gains a soft green color and you can't spot larger leaf parts anymore - the finer, the better.

3 In a separate bowl mix together egg yolks and the second half of the sugar (75 g) until it becomes pale and the sugar has completely dissolved.

4 Now slowly pour the warm infused cream over the egg and sugar concoction while constantly stirring (not too fast, otherwise you will end up with foam).

5 Reheat the custard mix slowly over low to medium heat, continuously stirring and scraping the bottom of the pot until the custard has noticeably thickened and coats the back of your heatproof rubber spatula, do not let it boil! Strain through a fine mesh sieve into a clean bowl, stir in the buttermilk and chill covered in the fridge for at least an hour (a couple more hours are fine, too).

6 Setup your ice cream machine according to the instructions and let it churn away. Enjoy!



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Recipe source: own creation

Prep time: 30min. plus chilling & freezing

Ingredients (4-5 scoops):

- * 300 g heavy cream
- * 150 g sugar, divided
- * 1 vanilla bean, slit length and seeds scraped out
- * 20 g fresh basil leaves (~2 handful)
- * 4 egg yolks (large)
- * 200 g buttermilk