

Coffee Ice Cream

<http://userealbutter.com/2007/09/22/coffee-ice-cream-recipe/>

from The Perfect Scoop by David Lebovitz with some mods

1 1/2 cups milk (whole)
3/4 cup sugar
1 1/2 cups coffee beans (whole)
pinch of salt
1 1/2 cups heavy cream
5 egg yolks
1/4 tsp vanilla
1/2 cup semisweet chocolate, chopped (optional)

In a saucepan over medium heat, warm the milk, sugar, beans, salt, and 1/2 cup cream until steamy, but not boiling. Cover with a lid, remove from heat and steep for 1 hour at room temperature. Pour the remaining cup of cream into a medium bowl over ice. Set a strainer over the bowl. Reheat the milk mixture over medium heat until hot and steamy (but not boiling). In another bowl, whisk the egg yolks and slowly pour the heated milk mixture with the beans into the yolks while constantly whisking to avoid cooking the eggs. Pour the egg mixture back into the saucepan. Set the saucepan over medium heat and stir constantly, scraping the bottom and corners of the pot, until the mixture reaches nappé stage and coats the back of a spoon (about 10 minutes). Pour the custard through the sieve and stir it into the cream, pressing the coffee beans to squeeze out as much liquid as you can. Discard the beans. Mix in the vanilla and stir until cool. Chill the mixture thoroughly in the refrigerator then freeze according to your ice cream maker's instructions. Stir in the chocolate and set in freezer to freeze.