

Pandan Ice Cream

<http://userealbutter.com/2011/02/27/pandan-ice-cream-recipe/>
converted from [this vanilla ice cream](#) recipe by [David Lebovitz](#)

1 cup whole milk
3/4 cup sugar
2 cups cream
pinch salt
4 pandan leaves, each tied in a knot
6 egg yolks
1/2 tsp pandan extract

Heat the milk, sugar, 1 cup of the cream, and salt over medium-high flame in a medium saucepan. Stir to dissolve the sugar. When the milk begins to steam, remove from heat and place the pandan leaves in the cream. Cover and steep for 30 minutes. Place remaining cup of cream in a large bowl and set aside. Whisk the egg yolks in a medium bowl. Slowly pour the cream mixture (with the pandan leaves) into the egg yolks while whisking (to temper so the eggs don't curdle). Scrape everything back into the saucepan and set over medium heat. Constantly stir the custard, scraping the sides and bottom until it thickens. Remove from heat and strain into the cream. Stir in the pandan extract until well-blended. Let the custard cool and then refrigerate (covered) until it is completely chilled. Churn in your ice cream machine per the manufacturer's instructions.