

Pralines and Cream Ice Cream

<http://userealbutter.com/2016/03/21/pralines-and-cream-ice-cream-recipe/>
based on [this vanilla ice cream recipe](#) from David Lebovitz

1 cup whole milk
3/4 cup sugar
2 cups heavy cream
pinch of salt
1 vanilla bean, split in half lengthwise
6 large egg yolks
1 tsp vanilla extract
2 1/4 cups [pralines](#), roughly chopped

Warm the milk, sugar, 1 cup of cream, and salt in medium saucepan. Scrape seeds from the vanilla bean. Place both the seeds and the vanilla bean pod in the warmed milk. Cover and remove from heat. Steep at room temperature for 30 minutes. In a separate bowl, whisk the eggs yolks and slowly pour the warm cream mixture in while whisking constantly. Scrape the mixture back into the saucepan and stir it constantly over medium heat with a heatproof spatula until mixture thickens and coats the spatula. Pour custard through strainer. Stir in the cream. Return the vanilla bean to the custard. Stir in the vanilla extract and cool the custard over an ice bath. Chill the mixture completely in the refrigerator. When ready to churn, remove the vanilla bean and churn the custard according to the ice cream maker's instructions. Scoop the churned ice cream into a large chilled vessel and fold in the pralines. Freeze. Makes 1 1/4 quarts.