

Red Bean Ice Cream

<http://userealbutter.com/2010/02/14/red-bean-ice-cream-recipe/>
slightly modified from [Recipe Zaar](#)

1/2 cup sugar

3 egg yolks

1 cup milk

1 1/2 cups red bean paste (I like 1 cup paste, 1/2 cup semi-whole beans)

1 1/2 cups heavy cream

Beat the sugar and egg yolks together in a medium bowl until pale yellow. Bring the milk to a boil in a medium saucepan and remove from heat. Whisk into the egg mixture and scrape back into the saucepan. Stir constantly over medium-low heat with a whisk until the custard thickens (about 5 minutes) making sure to scrape the bottom of the pan. Strain the custard into a clean bowl. Mix in the red bean paste and then stir in the cream. Cover and refrigerate completely before churning in your ice cream machine. Makes about a quart.