

Thai Tea Ice Cream

<http://userealbutter.com/2010/07/09/thai-tea-ice-cream-recipe/>
modified from pancake.org

1 1/2 cups whole milk
1/2 cup Thai tea (the tea leaves)
1 cup sugar
1 1/2 cups heavy cream
3 egg yolks

Heat the milk in a pan over medium flame. As the milk just begins to simmer, remove from heat. Stir in the Thai tea and let steep covered for 30 minutes. Strain the milk through a sieve. Discard the tea leaves. Heat the milk, sugar, and 1/2 cup of heavy cream over medium heat until just steaming. Pour remaining 1 cup of cream into a large bowl. Set aside. In a separate bowl, whisk the egg yolks together. Temper the yolks by pouring a little of the warmed mixture into the bowl while whisking. Continue adding warmed mixture until completely incorporated. Pour the contents of the bowl back into the saucepan. Stir the custard with a spatula over medium heat until nappe consistency (coats back of spoon). Make sure to scrape the bottom and sides of the pan to prevent curdling. Remove from heat and pour the custard into the bowl with the cream. Stir and let cool completely (either on ice bath or in refrigerator). Churn according to your ice cream maker's instructions. Makes about a quart.