

Toasted Coconut Ice Cream

<http://userealbutter.com/2009/08/07/toasted-coconut-ice-cream-recipe/>
from *The Perfect Scoop* by *David Lebovitz*

1 cup (70g) dried shredded, coconut (unsweetened)
1 cup (250 ml) whole milk
2 cups (500ml) heavy cream
3/4 cups (150g) sugar
big pinch of salt
1 vanilla bean, split in half lengthwise
5 large egg yolks
1/2 tsp vanilla extract or 1 tsp rum (go for the rum)

Sprinkle the coconut evenly over a baking sheet and bake in a 350°F oven for 5-8 minutes until it is golden brown. Stir it frequently so it toasts evenly (I managed to not stir it at all and it toasted unevenly, but it was still great!). Heat the milk, a cup of the heavy cream, the sugar, and salt in a medium saucepan until just steaming. Pour in the coconut. Scrape the vanilla bean seeds into the heated milk along with the vanilla pod. Cover and remove from heat. Let steep for an hour. Reheat the milk mixture and then strain through a mesh strainer making sure to squeeze out any liquid from the solids. Throw out the coconut and reserve the vanilla bean for some other use. Whisk the egg yolks in a medium bowl and slowly pour the warmed milk mixture in while continuing to whisk. Scrape the contents back into the pan. Stir mixture over medium heat with a heatproof spatula until the mixture thickens and reaches a nappe consistency. Strain the custard through a sieve and stir in the remaining cup of cream. Stir in rum or vanilla and chill completely (over ice bath or in refrigerator) before turning the mix into your ice cream machine per your manufacturer's instructions.