

White Russian Ice Cream

<http://userealbutter.com/2015/06/30/white-russian-ice-cream-recipe/>

from Ice Cream Happy Hour: 50 Boozy Treats That You Spike and Freeze at Home by Valerie Lum and Jenise Addison

1/2 cup milk
2 1/2 cups heavy cream
1/2 cup granulated sugar
pinch of salt
4 egg yolks
2/3 cup cold vodka (refrigerated)
2/3 cup cold Kahlua (refrigerated)
1/4 cup cold water
1 tbsp (1 packet) powdered gelatin

Make the custard: Combine the milk, heavy cream, sugar, and salt in a medium saucepan over medium high heat. Stir to dissolve the sugar. Heat until the cream mixture is steaming, but not boiling. In a medium bowl, whisk the egg yolks to break them up. Whisk the egg yolks while slowly pouring a half cup of the hot cream into the yolks until incorporated. Whisk in another half cup of the hot cream. Now whisk the egg yolk-cream mixture back into the pan with the rest of the hot cream. Set the pan on medium-high heat and stir constantly (with a whisk or a spatula – just be sure to get the edges of the pan, too) until the custard thickens enough to coat the back of a spoon. Remove from heat and strain the custard through a fine-mesh sieve. Chill the custard over an ice bath and then refrigerate until completely chilled. Measure out the vodka and the Kahlua and refrigerate. Give these at least 8 hours in the refrigerator or overnight.

Booze up the custard: Pour the cold water into a small bowl and sprinkle the powdered gelatin over it. Let it bloom (sit) for 2 minutes. Scrape the bloomed gelatin into a small saucepan and warm over low heat. Make sure the gelatin is completely dissolved. Whisk the chilled vodka and Kahlua into the warm gelatin. Strain out any lumps. Stir the gelatin mixture into the custard. Churn the custard according to your ice cream machine's instructions and then freeze the ice cream. Makes 1 quart.