



# Vanilla ice cream

⚙️ DIFFICULTY  
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📊 NUMBER OF SERVINGS  
30-40 portions

🕒 PREPARATION TIME  
15 minutes + 4 hours

**1040 g** Whole milk

**330 g** Liquid cream 35% fat

**3** Vanilla pods

**40 g** Invert sugar

**180 g** Egg yolks

**250 g** **Dark Muscovado Sugar**

**100 g** Powdered milk

**4 g** Ice cream tab 2000

## PREPARATION

- Bring the milk and cream to the boil with the inverted sugar and vanilla.
- Beat together the egg yolks with the **Dark Muscovado Sugar**, powdered milk and ice cream stabilizer.
- Cook as a custard cream until it reaches 85°C. The preparation is ready when the cream coats the spoon.
- Strain the preparation and mix it with a hand blender.
- Leave to brew for 4 hours at 5°C then whisk in the ice cream maker.