### Vanilla ice cream

#### Ingredients

375 ml of milk

375 ml of fresh liquid cream

2 vanilla pods

145 g powdered sugar

8 egg yolks

#### Preparation

Heat the milk + cream + sugar + vanilla pods cut in 2 and scraped, almost until boiling.

Let the vanilla infuse 15 minutes

Beat the egg yolks with a whisk, gradually add the milk (without the vanilla pods) while continuing to mix

Transfer the mixture to a saucepan and heat over low-moyen heat while stirring

When the cream coats the spatula, stop cooking

Put the preparation to cool at least 4 hours

Turbiner at the Sorbetière (this takes about 30-40 minutes)