

# *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)