

Treasure Barrel

Homemade Strawberry Ice Cream

20 min Prep time	**25 min** Cook time	**45 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Base Custard

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 1/2 cup granulated sugar
- [ ] 4 large egg yolks
- [ ] 1 vanilla bean, split and scraped (or 1 tsp vanilla extract)

Strawberry Puree

- [ ] 2 cups fresh strawberries, hulled and halved
- [ ] 2 tbsp lemon juice
- [ ] 2 tbsp granulated sugar

Instructions

1. In a saucepan, combine the cream, milk, and vanilla bean (if using). Warm over medium heat until just simmering, then remove from heat.
2. While the liquid warms, whisk together egg yolks and sugar in a bowl until the mixture turns pale and thick.
3. Temper the eggs by slowly pouring a ladle of the warm cream into the yolk mixture, whisking constantly, then return everything to the saucepan.
4. Cook the custard over low heat, stirring constantly, until it coats the back of a spoon (about 170°F). Then strain into a bowl and chill completely.
5. Puree the strawberries, lemon juice, and sugar in a blender until smooth; strain if you prefer a seed-free texture.
6. Once the custard is cold, churn it in an ice-cream maker according to the manufacturer's directions. When it reaches soft-serve consistency, gently fold in the strawberry puree.
7. Transfer the ice cream to an airtight container and freeze for at least 2 hours before serving.

Nutrition per serving

280 kcal	4 g	24 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even brighter color, add a pinch of beet powder (optional).
- If the ice cream feels too firm after freezing, let it soften for 5-10 minutes before scooping.
- Avoid over-mixing the puree to keep the texture light.