

## CARMELA'S BROWN SUGAR VANILLA BEAN ICE CREAM

### INGREDIENTS

1 ½ Cup Whole Milk  
½ Cup Brown Sugar  
1 Cup Heavy Cream  
2 Egg Yolks  
½ Cup Cane Sugar  
½ teaspoon Sea Salt  
½ Vanilla Bean

### DIRECTIONS

1. Simmer milk, cream, ½ cup cane sugar and vanilla bean in a medium stock pot until it starts to steam. Remove from heat.
2. In a small stainless steel bowl, whisk egg yolks, ½ cup brown sugar and sea salt together until smooth.
3. With a ladle, take a small amount of the warm milk mixture and put it in the egg mixture. Whisk together. Repeat 3-4 times then add the egg mixture back to the stock pot and turn burner back on and set at a low-medium flame.
4. Stir continuously with wooden spoon until base begins to thicken. Use your finger to make a line on the spoon. If the base stays separate it is ready.
5. Strain with sieve into medium-sized stainless steel bowl.
6. Place in refrigerator overnight (or minimum 4 hours) before freezing.
7. After chilled, pour base into ice cream machine and freeze according to manufacturer's instructions.