

MINUS8



Minus8 Ice Cream **Adapted from a recipe by Pierre Gagnaire**

Makes about 3 cups, or 6 half cup servings.

This recipe requires an ice cream maker, a sieve or cheesecloth, and a cooking thermometer. Make at least 14 hours before serving, up to 2 days ahead.

Serving suggestions: Serve with fresh sweet berries, alongside a strawberry tart or fruit flan, or with rich chocolate cake.

Ingredients:

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| 1.oz | Minus 8 Wine Vinegar |
| 2.cups | 5% cream (or 1 cup 10% cream and 1 cup milk) |
| ½ cup | white sugar |
| 3. | yolks of large eggs |
| ½ cup | 35% (heavy or whipping) cream |

Directions:

- Whisk the egg yolks and the sugar together until creamy and pale yellow.
- Bring the 5% cream to a boil. Be careful not to scald the cream. Once the cream has started to boil, remove it from the heat.
- Add 3 tbsp of boiled cream to the egg and sugar mixture. Stir well. Repeat. This step tempers the eggs so they do not scramble with the heat of the boiled cream.
- Slowly stir the tempered egg and sugar mixture back into the boiled cream.
- Stirring well, and over low heat, cook to 84° C. If you do not have a thermometer, this is the temperature at which this mixture will boil. At the very first sign of a boiling bubble, instantly remove this from the heat.
- Now add the 35% cream and the ounce of Minus 8. Stir well.
- Strain this mixture through a fine sieve or a cheesecloth. Do not omit this step.
- Chill for 12 hours in the fridge, occasionally stirring to prevent the

formation of a skin on top of the mixture.

- After the 12 hours, this mixture can be put into the ice cream maker and frozen.