



Minus 8 Ice Cream

Adapted from a recipe by Pierre Gagnaire



MINUS 8 VINEGAR

Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.

Serves: 3 cups

Prep Time:

Cooking Time:

Ingredients: 1oz 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

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

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.



Method:

- 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.