



# NO-CHURN CARAMEL ICE CREAM

*An easy homemade ice cream recipe for delicious, creamy caramel dessert, using just five ingredients and no ice cream maker required.*

Prep time 20 minutes | Cook Time 20 minutes | Serves 10

## Ingredients

8 Clarence Court Burford Brown yolks  
¾ cup unrefined cane sugar or brown sugar  
1 ½ cups whole milk  
1 ½ cups heavy cream or double cream  
3 vanilla pods

Separate the egg yolks from the egg whites, then whisk the yolks with the sugar, in a large bowl, until the sugar has dissolved to make a thick, creamy mixture.

In a large saucepan, combine the milk and cream, whisking constantly while heating on low.

Add the seeds from the vanilla pods into the milk and cream mix and stir well, then throw in the entire pod. This will help to infuse additional flavour into the caramel ice cream and will be removed later on in the process.

Bring the mixture to a boil. Once it begins to boil, quickly reduce the heat and simmer on low for around 10 minutes, still stirring occasionally.

After ten minutes, quickly remove from the heat and transfer to a bowl, over an ice-bath. The temperature needs to be brought down to 60°C. If you don't have a thermometer, then it needs to be cool enough to dip a clean finger in for 3-4 seconds and withstand the heat.

When ready, stir the egg and sugar mixture into the cream mixture, then heat gently again to at least 70°C and simmer, but not boil, for around 10 minutes, allowing it to thicken slightly. Without a thermometer, you can test that your ice cream has reached the right heat and consistency when by dipping a spoon into the mixture. It should coat the back of the spoon, without easily sliding off.

Set the mixture aside to cool down. Transfer to the largest bowl possible and remove the vanilla pods. Using a bowl with a large surface area will help the mixture to cool faster.

You can leave the mixture to chill overnight in the fridge to further infuse the vanilla flavour, before removing the pods, if preferred.



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Finally, transfer to a freezer-safe container, such as an ice cream tub or a bread loaf tin, and freeze for around 1 hour. It's best to cover with a layer of plastic wrap to avoid freezer burn.

Remove from the freezer 5-10 minutes before serving to allow the ice cream to soften just a bit, then enjoy.



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