

# Homemade Ice Cream Base

## Ingredients

- 2 cups heavy cream
- 1 cup milk, whole fat
- $\frac{1}{8}$  tsp salt
- $\frac{2}{3}$  cup granulated sugar
- 6 egg yolks, large
- Additional mix-ins of your choice (Fruit, candy, cookies, etc)



## Directions

1. Simmer cream, milk, salt and sugar in a saucepan until sugar dissolves then remove from heat.
2. In [Bosch Universal Mixer](#) whisk egg yolks constantly then slowly add the hot cream mixture. Once mixed turn of wire whisks and transfer the yolk cream mixture back to the saucepan and cook at a medium-low heat until cream thickens enough to coat a mixing spoon. (If using a thermometer 170 degrees)
3. Strain mixture through a fine sieve into a bowl and cool to room temperature. Cover and chill at least four hours.
4. Replace Bosch mixing bowl with plastic bowl for [ice cream maker](#) and place ice bucket in the middle of the plastic bowl.
5. Fill ice bucket with cream mixture close with lid.
6. Fill the space between the ice bucket and the plastic bowl with small ice cubes and rock, alternating and keeping a 3:1 ratio, respectively.
7. Run the machine at Speed 2 for 15-20 minutes.