

Banana cream pie ice - cream

1 c. whole milk
2 c. heavy cream
2/3 c. sugar
1 vanilla bean (sliced down the middle/beans scraped)
6 egg yolks
1 teaspoon vanilla extract
pinch of salt
2-3 overripe bananas, smashed
graham crackers
whipped cream

directions: in a medium saucepan combine milk, 1 cup cream, sugar, salt, scraped vanilla bean seeds and leftover bean. stir on medium heat until sugar dissolves. remove from heat, cover, and steep for 30 minutes.

in a medium bowl, beat egg yolks by hand with a whisk until light and fluffy. in a large bowl, combine the other 1 cup of cream and vanilla extract. place a mesh strainer on top of the bowl in preparation for later.

once the milk mixture is finished steeping, slowly whisk it into the egg yolk until combined. pour it back into the medium saucepan. turn heat on medium and stir continuously with a heat resistant spatula. make sure to constantly stir or milk will burn. once mixture reaches a simmer reduce heat to medium low and continue stirring until thickened (should evenly coat the back of the spatula but not too thick or it will curdle).

strain mixture over the large bowl and discard remaining vanilla bean. whisk mixture into cream until combined and then rest bowl to cool over an ice bath (large bowl filled with ice) stirring to bring the temp down. once cool to the touch, pour mixture into ice-cream maker. let churn for ~1 hour. pour mashed bananas into ice-cream while machine is still churning to combine. transfer ice-cream to a freezer safe container. let set 30 minutes (not too hard not too soft - the perfect consistency). top with fresh bananas, whipped cream, crushed graham crackers, and additional whole crackers for using as an edible spoon!