

## Vanilla ice cream with the magimix

### Vanilla ice cream with the magimix

9 min	9 min 0 min	9 min 0 min 9 min	9 min 0 min 9 min 1/10
9 min 0 min 9 min 1/10 6	9 min 0 min 9 min 1/10 6 8	9 min 0 min 9 min 1/10 6 8 20	

---

### 9 min 0 min 9 min 1/10 6 8 20

350g of milk  
100g of sugar  
100g of fresh cream  
3 egg yolks  
1 vanilla pod  
1/2 pinch of salt

---

<span itemprop="recipeIngredient">350g of milk<br/></span><span itemprop="

Â»

Split the vanilla bean in 2 in the lengthwise, then put it in the bowl of the Thermomix.

Â»

Add milk, sugar, cream, egg yolks, a pinch of salt.

Â»

Program 7 minutes 90°C to speed 2 on reverse function.

Â»

At the bell, put the mixture into ice cube trays.

Â»

Leave in the freezer 12.

Â»

After 12h, put the cubes of ice cream in the bowl of the Thermomix.

Â»

Adjust 20s on speed 9.

Â»

Mix 30s on speed 6. Stir together with a spatula.

Serve immediately this creamy vanilla ice cream