

Vanilla ice cream with the thermomix

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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

350g of milk
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Split the vanilla bean in 2 in the lengthwise, then put it in the bowl of the Thermomix.

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

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

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

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Leave in the freezer 12.

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

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Adjust 20s on speed 9.

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

Serve immediately this creamy vanilla ice cream