



TIMKEN MUSEUM OF ART

FRENCH VANILLA & WHITE PEPPER ICE CREAM



French Vanilla & White Pepper Ice Cream, is based on one of the paintings in the French Gallery - Vernet's "Seaport at Sunset". The French vanilla and white pepper elevate a traditional dessert while paying homage to the history of spice trades in Mediterranean seaports such as the one idealized in Vernet's painting.

RECIPE

INGREDIENTS

- 2 cups heavy cream
- 2 cups milk
- ¼ teaspoon salt
- ¾ cup sugar, divided in half

1 teaspoon freshly ground white pepper, fine ground
1 tablespoon French vanilla extract or paste
8 large egg yolks

DIRECTIONS

In a saucepan, combine milk, cream, half the sugar, pepper & salt. Bring to a gentle simmer over medium heat (about 3-5 mins dissolving the sugar), whisking frequently to prevent the milk from scorching on the bottom of the pan. Remove from heat and set aside to infuse the mixture with peppery spice, about 15 mins. In a medium bowl, whisk together the egg yolks and remaining half of sugar until thick and smooth.

While whisking, slowly pour half of the hot cream mixture into the yolk mixture to temper the yolks. Whisk vigorously to keep the egg yolks from curdling. Stir tempered yolk mixture into remaining cream mixture in saucepan. Return saucepan to the burner and bring to a gentle simmer over low heat.

Cook, stirring constantly with a whisk, until mixture thickens to a custard-like consistency, coats the back of a spoon, & reaches 180 degrees F. Cooking time is about 6-12 mins. Immediately transfer custard to a bowl and cover with plastic wrap, pressing it directly against the surface of the custard to keep a skin from forming. Chill mixture completely.

Once custard is cooled, pour into ice cream maker & process according to the manufacturer's instructions until custard is churned and thick. Transfer ice cream to an airtight storage container and freeze until completely set, at least 4 hours.