

Sweet Corn Ice Cream

Fresh corn	4 ea (14 oz)
Whole milk	12 oz
Heavy cream	1 lb
Sugar	4 oz (divided)
Yolks	6 lg (4 oz)
Kosher salt	¼ tsp

MOP

1. Slice the kernels off the cobs, break the cobs in half and put into pot. Add the milk, cream and 2 oz of the sugar. Bring to a boil, stirring occasionally; remove from heat. Allow to infuse overnight, or at minimum, 1 hour.
2. Squeeze the cream mixture from the cobs and discard the cobs.
3. Puree the corn/cream mixture, pass through a chinoise strainer and then return the mixture to a pot and cook until scalding point.
4. Whisk the yolks with the remaining 2 oz of sugar and the salt. Temper the corn mixture into the yolks and then return to the pot to continue to cook until nappe.
5. Chill in an ice bath until completely cooled. If possible, allow to infuse and set overnight in the refrigerator.
6. Spin or churn in an ice cream maker.