

Apple cream stout ice cream

Ingredients

2 cups organic whole milk (raw)

2 pinches of salt

2 ½ cups of fine organic sugar

1-cup organic brown sugar

4 cups organic heavy cream

12 free range organic egg yolks

2 tsp vanilla extract

2 tbsp butter

4 medium organic Fuji apples

1 St. Pete's cream stout (It's 5 o'clock somewhere!)

2 tbsp butter

Hardware

Immersion blender (food processor)

Ice cream maker

Preparation

- 1) Rinse, peel, and dice your apples.
- 2) Melt the butter in a preheated saucepan; add your diced apples and sauté for about 3 minutes.
- 3) When apples have slightly softened, add the St. Pete's cream stout, brown sugar, and cinnamon. Stir and simmer for about 1 hr. (You want to reduce the stout by half, which will thicken mixture and intensify the flavor.)
- 4) Turn your beer and apple mixture down to low heat, you want a soft simmer. Remove from heat once reduced by half.
- 5) Separate your eggs, yolks from whites, and place them in a large bowl.
- 6) Wisk the yolks until well beaten.

- 7) Get the milk, salt, and sugar in a deep saucepan over medium heat to dissolve sugar. Stir continuously.
- 8) Once sugar is fully incorporated, temper your yolks so you can add to hot milk mixture without them scrambling. Slowly drizzle small amounts (about a cup) of the warm milk into the yolks, constant stirring.
- 9) With yolk temp raised, remove the pan from heat, and slowly drizzle them into hot milk mixture until fully incorporated, constant stirring.
- 10) Return to medium heat stirring continuously, and simmer for about 30 thirty minutes or until the mixture thickens enough to coat the back of a spoon. (KNOW WHEN IT'S DONE TRICK: dip a spoon in the mixture, drag your finger on the spoon drawing a line through the mixture. If the line holds, and does not run, it's ready.)
- 11) Turn off heat. Strain cream into a large bowl, add vanilla extract, & strain Custard (milk and egg mixture) right on top of the cream.
- 12) Combine custard and beer apple mixture, chill overnight.
- 13) Once chilled, remove from fridge, stir do disturb any settled bits, churn in ice cream maker for 25 -30 minutes.
- 14) Scoop out and into preferred container and freeze for one hour.
- 15) Enjoy! Ice cream knows how to party too!

Notes:

* This ice cream does contain alcohol, all be it a small amount, it is there. When you simmer the beer & apple mixture you will cook out about 2/3 of the alcohol.

* It also contains gluten for any of those who have allergies. If no allergy, enjoy, this is probably my favorite ice cream of ALL TIME!

*Do not fear RAW MILK. It is non-pasteurized, which means it retains the enzymes and good bacteria that will help naturally break it down the body.

* Will help those with any lactose intolerances. I have no trouble with RAW MILK and I've had issues with milk my entire life.

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