



Strawberry Crème Fraîche Ice Cream

(Adapted from View From The Bay, with many thanks to David Lebovitz for his excellent **instructions** on making ice cream without a machine)

Ingredients (yields 14 moderate-sized scoops of ice cream):

- 1 vanilla bean
- 300ml heavy cream
- 200ml (2/3 cup) whole milk
- 1/2 cup caster sugar
- A pinch of salt
- 4 large egg yolks (70-80g in weight)

- 300g strawberries, hulled
- 1/4 cup caster sugar
- 1 tsp fresh lemon juice
- 250 g crème fraîche

Directions:

1. Split the vanilla bean lengthwise and scrape vanilla seeds into a medium saucepan. Add in the heavy cream, milk, sugar and salt. Bring to boil over a medium flame, **STIRRING FREQUENTLY**. When the sugar is completely dissolved, remove saucepan from heat.
2. Beat egg yolks in a large bowl. Quickly whisk in 1 cup of the heated cream mixture and return the egg and cream mixture to the saucepan. Heat saucepan on low heat for about 12-15 minutes, **STIRRING FREQUENTLY**. You basically want to heat the mixture

till it thickens. It should look just a little lumpy and not slide too quickly off the back of a spoon. Pour mixture into a medium bowl and nestle the bowl inside a larger bowl of ice water. Leave mixture to cool, **STIRRING FREQUENTLY** (I hope you're getting the idea). Let it sit in the bowl of ice water for at least half an hour.

3. While the mixture is cooling, hull the strawberries. Cut half the strawberries into tiny pieces and store in the refrigerator. Throw the other half into a blender or food processor, along with 1/4 cup sugar and the lemon juice. Blend till smooth. Use a whisk to stir the blended strawberries and the crème fraîche into the cooled cream mixture.
4. Place ice cream mixture into a freezer-proof bowl or other container, and put container into the freezer. After 45 minutes, remove from freezer and use a spatula and whisk to scrape the sides of the container, break up the frozen bits and stir up the mixture. Return to freezer and every 30 minutes over the next 3 hours, do the same thing (remove the container from the freezer, scrape, break and stir). It should look more and more like ice cream as you go along.
5. Just before your ice cream is done, stir in the strawberries that you had cut up into small bits.