

Easy ice cream without a machine

A creamy vanilla ice cream that doesn't require churning:



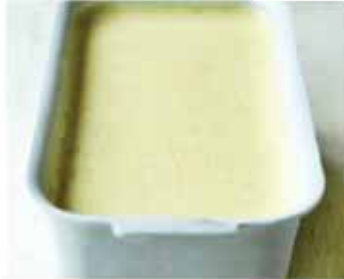
1 Split two vanilla beans and scrape out the seeds, reserving them for later. Add the beans to a pot with 2 cups heavy cream, and bring to a boil. Add 1/3 cup of sugar, and stir until dissolved.



2 In a bowl, whisk 4 egg yolks until well combined, and then strain the warm cream mixture into the eggs, stirring all the time. Add the reserved vanilla seeds, and stir.



3 Pour the ice-cream mixture into a metal loaf pan or plastic container. Let cool completely.



4 Once cool, put into the freezer. When frozen, double-wrap with plastic wrap and freeze for up to 3 months.

5 The ice cream should be a smooth consistency, with no ice crystals. Take it out of the freezer for 10 minutes to soften before serving.

Ice cream flavors

Ginger and honey
A heavenly combination of soothing flavors, perfect served with a slice of sticky walnut or pecan pie.



Coffee
It is suitable for chocoholics and coffee lovers. Stir chunky or chopped dark chocolate through the ice cream to add texture.



Saffron and pistachio
The classic flavors are always a favorite.