



SIEMENS

Vanilla ice cream

Summer, autumn, winter or spring: We love this temptingly sweet vanilla treat any time of the year. Just sit back and imagine: An autumn day on the sofa, a slice of warm cake straight from the oven with a scoop of homemade vanilla ice cream on the side – it's guaranteed to be purely delicious.

INGREDIENTS

for approx. 12 scoops (1 l ice cream)

3 egg yolks

130 g sugar

1 vanilla pod; alternatively, 1 tsp.

vanilla paste

200 ml milk

250 ml cream

Ingredients: 250 ml cream

Utensils: hand mixer,

ice cream maker

We recommend enjoying this homemade vanilla ice cream immediately with a slice of warm Apple tart. The contrast between hot and cold results in intense, melt-in-your-mouth flavour.

Preparation time including time for freezing in the ice cream maker: 1.5 hours

For 12 scoops, per scoop: approx. 137 kcal/572 kJ, 2 g protein, 9 g fat, 12 g carbohydrates

PREPARATION

Step 1

Cut the vanilla pod lengthwise and use the tip of a knife to scrape out the vanilla pulp. Mix the egg yolks with the sugar and vanilla pulp in the mixing bowl of the food processor. Heat the milk together with the scraped-out vanilla pod in a saucepan.

Ingredients: 1 vanilla pod (or 1 tsp. vanilla paste), 3 egg yolks, 130 g sugar, 200 ml milk

Utensils: chopping board, knife, hand mixer and bowl, saucepan, wooden spoon, hob

Step 2

Now slowly mix the milk into the egg/sugar/vanilla mixture. Return to the saucepan. Simmer the mixture gently in the saucepan, stirring constantly, until it begins to thicken.

Ingredients: heated vanilla, milk, egg and sugar mixture

Utensils: mixing bowl of the bowl, saucepan, wooden spoon, hob

Step 3

Take the saucepan off the hob, remove the vanilla pod and let the mixture cool.

Step 4

Beat the cream in the mixing bowl until stiff and then stir into the mixture. Then put in the ice cream maker and leave to freeze into ice cream for approx. 45 minutes.