

Crème Fraîche Ice Cream

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Just in time for strawberry season, here's the recipe for the homemade ice cream flavor that ranks first at my house. My husband is never too full for ice cream. As he likes to say, "It slips through the cracks." From *Fresh from the Farmers' Market* by Janet Fletcher (Chronicle Books).

Ingredients

- 1 cup half-and-half
- 1 cup heavy cream
- 1/2 vanilla bean, split lengthwise
- 3/4 cup sugar
- Yolks of 6 large eggs
- 1 cup crème fraîche



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Directions

Put the half-and-half and the cream in a saucepan. Scrape the seeds out of the vanilla pod into the cream mixture, then add the pod half as well. Bring the mixture to a simmer over moderate heat, remove from the heat and let stand 15 minutes to steep.

In a bowl, whisk the sugar and egg yolks until the mixture is pale and forms a ribbon when you lift the whisk. Gradually whisk in the warm cream mixture. Return to the saucepan and cook over moderately low heat, stirring constantly with a wooden spoon, until the mixture reaches 180°F on an instant-read thermometer. Do not let it boil or it will curdle. Cool 15 minutes, then add the crème fraîche, whisking until smooth. Remove the vanilla bean pod. Cover and chill the mixture thoroughly. Freeze in an ice cream maker according to the manufacturer's directions.

Makes 1 quart