



## Black Truffle Ice Cream

The base for traditional French ice cream is a simple custard (crème Anglaise). I add the truffle at the last minute and let it steep in the warm custard so none of its volatile aroma is lost. If you don't have any truffles (or violets), use this recipe as a base for ice cream flavoured with vanilla, cinnamon or any other spice.

**Makes about 800ml**



### INGREDIENTS

- 4 egg yolks
- 90g castor sugar (3¼oz/5 tablespoons)
- 310ml full cream milk (1¼ cups)
- ¼ cup glucose syrup (60ml)
- 20g black truffle (¾oz)
- 250ml single cream (1 cup), chilled

### METHOD

1. Place egg yolks and half the sugar in the bowl of an electric mixer. Whisk until it's pale and thick enough to momentarily hold the shape of a ribbon of mixture trailed across the surface.
2. Meanwhile, combine milk, glucose and remaining sugar in a heavy-based saucepan over medium-high heat and bring to a simmer.
3. With the mixer running on a low speed, slowly pour the hot milk mixture into the egg mixture. Whisk just long enough to thoroughly combine.
4. Pour the mixture through a fine sieve into the saucepan and stir constantly over a low-medium heat for about 5 minutes, without boiling, until it's thick enough to coat the back of a wooden spoon.
5. Remove from heat and stir for another minute or so to ensure it's cooled a little.
6. Grate in the truffle, cover and set aside for 30 minutes.
7. Stir in the cold cream, transfer to an ice cream machine and churn until thick.
8. Transfer to a container, press a sheet of baking paper against the surface, cover and place in the freezer until needed.