Sous Vide Ice Cream

Makes 1 quart

1 Vanilla Bean

1 ½ cups whole milk

1 ½ cups heavy cream

¾ cup nonfat dry milk powder

½ cup sugar

¼ cup corn syrup

6 large egg yolks

¼ teaspoon salt

Set a sous vide circulator to 180 degrees a 7–8-quart container.

Cut the vanilla bean in half lengthwise. Using a paring knife scrape out the seeds.

In a large bowl, whisk the vanilla seeds, milk, cream, powdered milk, sugar, sorn syrup, yolks and salt until sugar is dissolved.

Place mixture in a 1 gallon freezer bag, squeeze all the air out of the bag. Slide the bag into another 1 gallon freezer bag and remove all the air from that bag.

Submerge the bag into the sous vide water bath and clip to the side of the container.

Cover the container with plastic wrap.

Sous vide for 1 – 1 ½ hours.

When the mixture has completed its cycle pour mixture through a sieve to remove any solids.

Chill for at least 12 hours before processing in ice cream maker.

Make ice cream according to the manufacturer’s instructions.