



Cooking For The Culinary Impaired

Recipes

FRENCH STYLE BASE

HEAVY CREAM **16 OZ (2 CUPS)**
WHOLE MILK **16 OZ (2 CUPS)**
GRANULATED SUGAR **7 OZ WEIGHED (1 CUP)**
VANILLA EXTRACT **½ OUNCE OR ½ VANILLA BEAN**
SALT **(PINCH)**
EGG YOLKS **8 OZ (APPROXIMATELY 5 EGGS)**

HEAT CREAM, MILK, SALT, AND SUGAR IN A POT BRING TO A BOIL
PLACE EGG YOLKS AND VANILLA IN A BOWL AND WHISK TOGETHER
SLOWLY ADD A SMALL AMOUNT OF HOT LIQUID TO THE EGG
MIXTURE AND INCORPORATE(*THIS IS CALLED TEMPERING*)

THEN ADD THIS MIXTURE BACK TO YOUR LIQUID MIXTURE AND
COOK OVER LOW HEAT, (STIRRING CONSTANTLY TO MAKE SURE IT
DOES NOT BURN.)

COOK TO 175 DEGREES OR UNTIL MIXTURE COATS THE BACK OF THE
SPOON. (*WHEN THE LIQUID COATS THE BACK OF THE SPOON AND*
***DOESN'T RUN OFF ITS CALLED NAPE*)**

COOL OVER AN ICE BATH AND PLACE IN ICE CREAM MIXTURE

ADD TO ICE REAM MAKER ND FOLLOW DIRECTIONS

WHEN YOGURT RESEMBLES SOFT SERVE ICE CREAM ITS SAFE TO ADD MIX INS

