

Double Vanilla Bean Ice Cream

- 2 cups whole milk
- 2 cups heavy cream
- $\frac{3}{4}$ cup granulated sugar, divided (if you like it sweeter use 1 cup sugar)
- pinch salt
- 2 whole vanilla beans, split and seeds scraped
- 5 large egg yolks
- 1/2 tsp. pure vanilla extract

In a medium saucepan set over medium-low heat, stir together cream, milk, half of the sugar, salt and the scraped vanilla bean (including the pod). Bring mixture just to a boil.

While the milk/cream mixture is heating, combine the yolks and remaining sugar in medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.

Once the milk/cream mixture has come to a slight boil, whisk about 1/3 of the hot mixture into the yolk/sugar mixture. Add another 1/3 of the mixture, then return the combined mixture to the saucepan. Using a wooded spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. 4:09 PMhis mixture must NOT boil or the yolks will overcook.* - the process should only take a few minutes.

Pour the mixture through a fine mesh strainer (discard vanilla pod) and bring to room temperature. Stir in the vanilla extract. Cover and refrigerate 1 – 2 hours, or overnight.

If you have an electric ice cream maker, Turn on. If a manual one, follow directions for that machine. Pour the chilled mixture into the frozen freezer bowl and let mix until thickened, about 20 minutes. The ice cream will have a soft, creamy texture. If a firmer texture is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Pear Tatin

- All purpose flour for rolling
- One large sheet frozen puff pastry or three smaller sheets(some puff pastry comes that way) kept chilled until used.
- 1/3 cup sugar
- 1 1/2 tsps. cider vinegar
- 1 tbsp Calvados
- 1 tbsp water
- 2 tbsp unsalted butter
- 3 ripe Anjou or Bartlett pears

Preheat oven to 375 degrees.

Peel pears. Cut into quarters. Core. Cut one pear into eighths.

In a medium cast-iron or oven proof skillet, combine sugar, vinegar, water and Calvados. Cook over medium heat without stirring until caramelized, about 12 -15 minutes. Stir in butter. Arrange pear wedges in pan. Quarters in the middle radiating from center. Place eighths around the edge in a circle. Reduce heat to medium low and cook until pears are somewhat tender, 10-15 minutes. Remove skillet from heat.

Drape pastry over pears, tuck in corners. (you can cut a round shape of the pastry but it is free form and I find this works as well. Prick pastry a little. Bake in oven until pastry rises and is golden brown, about 25-30 minutes.

Serve warm with your homemade vanilla ice cream.