

**Blue Talon Bistro's**  
**BURNT SUGAR ICE CREAM©**  
**from Chef David Everett**

(makes approx. 2 quarts)

Ingredients

|          |  |
|----------|--|
| 40 oz.   | Heavy Whipping Cream                     |
| 16 oz.   | Whole Milk                               |
| 1 ½ cups | Granulated Sugar                         |
| 12 ea.   | Egg Yolks                                |
| 1/2      | Vanilla Bean (or 1 tsp. Vanilla Extract) |

In a double boiler, combine the milk, 32 oz. of cream and 1 cup sugar over medium heat and stir until all sugar is dissolved. Place egg yolks in a large mixing bowl. Mix the vanilla into the egg yolks. Slowly add the warm milk/cream to the egg yolks while whisking. (Note: if you add the cream too quickly, the heat will cook the eggs into a solid.) Strain the batter through chinois or cheesecloth.

Place the remaining ½ cup sugar and 1 teaspoon of water in a saucepan over medium heat. Allow the sugar to caramelize in the pan. As the sugar melts you can shake the pan but - DO NOT STIR!!! Once all the sugar is caramelized to a rich dark brown color and begins to smell burnt. Remove from heat.

Heat 4 oz. of heavy cream until scalding and add to burnt sugar, whisking constantly. When mixed well, whisk in the remaining 4 oz. of heavy cream at room temperature.

NOTE: by adding the hot caramel to warm batter, you will avoid the splatter that will occur if you pour it into cooled batter.

Chill the batter and then add to your ice cream maker. Ice cream will be soft when removed from the machine. Allow to set up in your freezer for an hour or more.