

KENNEDY★HAHN

APPLIANCE

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★★★ Balsamic Ice Cream ★★★

Courtesy of Justin Carlisle

Chef, Harvest Restaurant, Madison, Wisconsin

4 servings

Ingredients:

8 egg yolks

1 cup sugar

2 cups heavy cream

2 cups milk

1 vanilla bean, scraped

3 tablespoons balsamic vinegar

In a medium stainless steel bowl, add egg yolks and sugar and whisk until pale in color.

In a large pot or saucepan bring cream, milk and vanilla bean to a boil. Slowly add the hot milk and cream to the egg mixture, whisking constantly. Add balsamic vinegar and chill.

Once mixture is cold, run in ice cream machine in accordance with manufacturer's instructions and reserve.

