



## ICECREAM

Really good, really suprising.

### INGREDIENTS

300ml milk  
Pinch salt  
½ cup castor/icing sugar  
10 g grated truffle  
2 eggs  
300ml cream  
Method

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Combine milk, salt and sugar in a saucepan. Warm milk but do not boil. Remove from heat and add the truffle. Cover and leave to infuse for a couple of hours.

Whisk the egg and mix about ¼ (amount isn't critical) of the milk into the egg.

Place the saucepan with the milk over a low heat. Stir frequently until the mixture nearly boils (don't let it boil).

Pour the warm milk into the egg and milk mix stirring as you pour. Then put it back into saucepan and heat, stirring constantly until the mixture slightly thickens (it will coat a spoon). Remove from heat and allow to cool.

Then refrigerate and chill thoroughly, preferably overnight. Add cream and whisk in with a wire whisk.

Pour into icecream churn and churn according to instructions with the churn. Then freeze.