



## ICECREAM

Really good, really surprising.

### INGREDIENTS

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

### METHOD

12 – 24 hours before making the icecream start the infusion of flavour into the cream. To do this, combine the cream and truffle. Refrigerate and allow to infuse for 12 – 24 hours.

Then whisk the egg.

Combine milk, salt and sugar in a saucepan. Warm the milk mixture but do not boil. Pour the milk mixture into the egg stirring as you combine them.

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

Then refrigerate and chill thoroughly, preferably overnight.

When ready to churn the icecream, add cream and truffle mix and whisk in with a wire whisk.

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