

Vanilla Caramel Ice Cream



FOR 4 PEOPLE

PREPARATION TIME 20 MIN

REST 2 H

Ingredients

1 vanilla pod
250 g sweetened condensed milk
40 cl liquid cream
80 g salted butter caramel chips *
4 tbsp salted butter caramel

Specific utensils:
Electric mixer
Pots or tubs with lids

Recipe

*available at La Maison du Fruit Confit.

- 1 Pour a quarter of the liquid cream into a saucepan. Split the vanilla pod in half. Heat the cream and let the vanilla infuse.
- 2 Leave the cream to cool. Scrape the seeds from the pod and remove from the cream. Remove the rest of the cream from the fridge and whip until stiff with a mixer.
- 3 Mix the condensed milk with the vanilla-infused cream.
- 4 When the cream has set, pour the condensed milk into the bowl. Mix gently with a spoon, taking care not to break the whipped cream.
- 5 Mix the caramel chips with the cream.
- 6 Pour the cream into jars or a large tub, ideally with a lid.
- 7 Spoon the salted butter caramel into each jar and mix well. Place in the freezer for at least 5 hours.