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Traditional Service.
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Coffee Ice Cream
Makes about 1 quart

Try our irresistible coffee ice cream! Robust coffee flavor, in a creamy indulgent form, provides a cool escape with every spoonful. Treat yourself to a scoop (or two) of the ultimate coffee lover's delight!

Ingredients:

2 cups heavy cream
1 cup whole milk
3/4 cup granulated sugar
1/4 cup finely ground coffee beans
4 large egg yolks
1 teaspoon pure vanilla extract

Directions:

1. In a saucepan, combine the heavy cream, whole milk, sugar, and finely ground coffee beans. Heat the mixture over medium heat until it just starts to simmer. Do not let it boil.
2. Remove from the heat and cover. Let it steep for about 20 minutes to infuse the coffee flavor.
3. Strain the mixture through a fine-mesh sieve double-lined with cheesecloth to remove the coffee grounds. Strain two times, if necessary, to remove all of the larger coffee grounds. Return the strained coffee-cream mixture to the saucepan and warm well, (but do not allow to simmer).
4. In a separate bowl, whisk the egg yolks.
5. Temper the egg yolks by whisking a 1/4 cup of the warm coffee mixture into the eggs. Whisk together, then add a whole cup of the warm coffee mixture to the eggs and whisk together. Finally, add the entire egg mixture to the saucepan holding the remaining warm coffee mixture.
6. Cook the coffee mixture over medium heat, stirring constantly, until it thickens. Be sure to not let the mixture come to a boil.
7. Remove from heat and let it cool slightly. Add the vanilla extract and stir until combined.
8. Chill the coffee custard base in the refrigerator for at least 4 hours or overnight.
9. Pour the chilled custard base into an ice cream maker and churn according to the manufacturer's instructions.
10. Transfer the churned ice cream to a sealed container and freeze for at least 3 hours, or until firm.