

chattavore

Banana Pudding Ice Cream

Serves 8

Prep time 30 minutes, cook time 20 minutes; total time 50 minutes plus freezing

Ingredients

- 3 egg yolks
- 1/2 cup sugar
- 3/4 cup half-and-half
- 3/4 cup heavy cream
- 2-3 frozen bananas
- 1 teaspoon vanilla extract
- 1 cup crumbled vanilla wafers
- 1 recipe banana curd (optional, but it really does add to the banana flavor!)

Directions

1. Whisk the egg yolks in a bowl until they are thickened and light in color.
2. Combine the half-and-half, the cream, and sugar in a saucepan over medium heat. Whisk until the mixture is hot and the sugar is completely dissolved.
3. Temper the eggs by gradually pouring about half a cup of the hot cream/half-and-half mixture into the eggs while whisking constantly. Whisk the mixture back into the saucepan. Continue to cook over medium heat while stirring constantly until the mixture begins to bubble and thicken. Pour through a fine mesh strainer into a bowl with a lid. Pour half a cup of the base into a ramekin and freeze; refrigerate remaining base until completely cooled. Place an 8-inch metal pan in the freezer.
4. When you are ready to make the ice cream, puree the frozen bananas until smooth. Whisk along with the vanilla extract and the frozen ice cream base into the ice cream base until completely incorporated. Pour into your ice cream freezer and freeze according to machine directions. Pour into the metal cake pan and freeze for at least two hours.

5. Layer the ice cream with the vanilla wafers and the banana curd into a freezer-safe bowl. Freeze for several hours before serving.

Notes

This makes a quart of ice cream; serving size assumes 1/2-cup servings.

Prep time includes freezing time; depending on your ice cream maker, this could take slightly longer (my Kitchenaid attachment took 20 minutes).