



## **Caramel Peach Ice Cream**

**makes 1 quart**

**Adam Kaplan, Lead Instructor, In Good Taste Cooking School**

- 1 cup whole milk
- 2 cups heavy cream
- 2 large fresh peaches, peeled and chopped
- 6 egg yolks
- 1 teaspoon vanilla bean paste
- $\frac{3}{4}$  cup sugar
- Pinch of salt
- $\frac{3}{4}$  cup caramel, store bought or make your own (recipe below)

In a medium sized sauce pan bring milk, cream and peaches to a simmer. While waiting for milk and cream to simmer, in a large mixing bowl whip together egg yolks, vanilla paste and sugar until glossy. Once cream is simmering, slowly add it to the egg yolk mixture while consistently stirring until all cream has been added and the mixture is well incorporated. Let mixture cool. Once mixture is cool, place into an ice cream machine and spin until ice cream thickens up. Once thick, drizzle caramel into the ice cream machine. Once all caramel has been added, turn ice cream machine off and transfer ice cream to the freezer. Let freeze at least one hour before serving. Enjoy!

## **Caramel Sauce**

**makes about 3 cups**

- 2 cups sugar
- $\frac{1}{2}$  cup water
- 6 tablespoons butter
- $\frac{3}{4}$  cup heavy cream

In a large saucepan over very low heat, add sugar and water. Stir to melt sugar consistently. Once sugar is liquid and golden in color add butter, stirring until incorporated. Then add heavy cream, stirring until incorporated. Remove pan from heat. Let cool slightly before using.