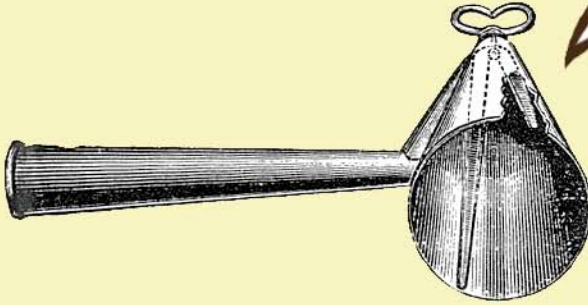


# A Recipe from KNOPF

# PHILADELPHIA-STYLE VANILLA ICE CREAM



The quality of the cream you use is all-important here. Ultrapasteurized cream will often impart a faint sludginess to the texture, the result of the gums and thickeners used to offset the loss of viscosity that occurs in the manufacturing process. If you can find unhomogenized cream, the larger size of the fat globules will make the ice cream feel heavier and creamier on the palate—not, however, that you want the absolutely heaviest and creamiest effect possible. It will be more delicate made with a combination of heavy and light cream than with all heavy cream.

## INGREDIENTS

1 large vanilla bean, preferably Mexican  
2 cups nonultrapasteurized light cream  
or rich half-and-half, preferably unhomogenized  
2 cups nonultrapasteurized heavy cream,  
preferably unhomogenized

3/4 to 7/8 cup sugar  
(I prefer the smaller amount)  
A pinch of salt  
1/4 to 1/2 teaspoon pure vanilla extract,  
preferably Mexican (optional)

Slit the vanilla bean lengthwise with a small, sharp knife and scrape out the seeds into a small saucepan. Add 1 cup of the light cream and the halved bean. Heat slowly to just under a boil. Let the cream cool to room temperature before proceeding.

Combine the remaining light and heavy cream with the sugar and salt. Stir until the sugar is thoroughly dissolved.

Discard the vanilla bean and add the infused cream to the rest. Taste for seasoning and if desired, stir in a little vanilla extract to reinforce the flavor. (All flavors will be muted in freezing.)

Let the ice cream base chill thoroughly in the refrigerator before freezing according to manufacturer's directions.

**YIELD: About 6 cups** (exact volume may vary markedly with different makers' models)

