

THE CULINARY

Playground



Vanilla Ice Cream

serves 2-3

- 1/3 cup whole milk, well chilled
- 1/3 cup granulated sugar
- 3/4 cup heavy cream
- 1/2 teaspoon pure vanilla extract, to taste

In a medium bowl, whisk milk and sugar until dissolved. Whisk in the heavy cream and vanilla in to taste. Turn the machine on; pour mixture into freezer bowl and let mix until thickened, about 20-25 minutes. The ice cream will have a soft and creamy texture. If desired transfer the ice cream to an airtight container and place in the freezer until firm, about 2 hours to “ripen.”

Hot Fudge Sauce

- 2 Tablespoons butter
- 1/4 cup and 2 Tablespoons chocolate chips
- 2 Tablespoons half and half
- 1/2 teaspoon vanilla

Combine butter and chocolate in a microwave safe bowl and microwave for 45 seconds. Stir until smooth. Add half and half and vanilla and stir until smooth. When ready to use, microwave for another 45 seconds, until heated through.