

THE WAY THE COOKIE CRUMBLES



Coffee Gelato (adapted from David Lebovitz's *The Perfect Scoop*)

Makes about 1 pint

I accidentally used twice this amount (so $\frac{1}{2}$ cup) of coffee beans. It seemed to work, and I didn't think the coffee flavor was overpowering, but I'm sure $\frac{1}{4}$ cup will get the job done just fine too.

2 cups whole milk
 $\frac{3}{4}$ cup (5.25 ounces) sugar
 $\frac{1}{4}$ cup coffee beans, coarsely ground
1 vanilla bean, halved lengthwise, seeds scraped out
pinch of salt
1 cup heavy cream, divided
5 egg yolks
1 teaspoon vanilla

1. In a medium saucepan over medium heat, warm the milk, sugar, coffee beans, vanilla pod and seeds, salt, and $\frac{1}{2}$ cup cream until steaming but not boiling. Remove the pot from the heat, cover, and steep for 1 hour at room temperature.
2. Fill a large bowl one-third full of ice water. Set a medium bowl in the larger bowl and set a fine-mesh strainer in the medium bowl.
3. Reheat the milk mixture over medium heat until steaming. Meanwhile, in a small bowl, whisk the egg yolks. When the milk is hot, very slowly pour it into the yolks, whisking constantly. Once about half the milk is mixed into the yolks, pour the egg mixture into the remaining milk in the pot. Heat over medium heat, whisking constantly, until the mixture thickens enough to coat the back of a spoon, 5-6 minutes.
4. Pour the custard through the fine-mesh strainer into the medium bowl set over ice. Add the remaining $\frac{1}{2}$ cup heavy cream and the vanilla. Let the custard cool to room temperature, stirring occasionally. Cover and refrigerate until cold.
5. Freeze the ice cream custard in your ice cream maker according to the manufacturer's instructions. Once frozen to the consistency of a thick custard (not as thick as the soft serve consistency you'd look for in American ice cream), transfer the ice cream to a chilled bowl and freeze until firm.