

THE WAY THE COOKIE CRUMBLES



Beer Ice Cream (slightly adapted from America's Test Kitchen Feed)

Makes about 1 quart

ATK notes: This recipe is best made with a malty beer that is 8–11% ABV. Avoid overly hoppy beers since hops become bitter once cooked. Make sure to cook the custard slowly in step 3 so that it thickens properly, which will ensure a creamy, rich-tasting ice cream.

The article accompanying this recipe has some specific recommendations for beer options to use.

12 ounces 8-11% ABV beer
1 teaspoon vanilla extract
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon kosher salt
6 large yolks
2 cups heavy cream

1. Pour 5 ounces of the beer into an 8-inch skillet and bring to a simmer over medium heat. Simmer until the beer is reduced by half, about 10 minutes, lowering the heat as necessary to avoid creating too much foam. Mix the reduced beer with the remaining 7 ounces of beer; add the vanilla and stir to combine.
2. Place a fine-mesh strainer over a medium shallow bowl. In a large bowl, prepare an ice bath.
3. In a large saucepan, whisk together the sugar, salt, and egg yolks until smooth. Whisk in the cream and cook, stirring constantly, over medium-low heat, until the mixture thickens to a custardy consistency and registers 180 degrees on an instant-read thermometer, about 10 minutes. (The custard should coat the back of a spoon so that dragging your finger through the custard on the spoon's back leaves a visible trail).
4. Immediately pour the mixture through the strainer into the shallow bowl. Whisk in the beer mixture, and set the bowl into the ice bath. Whisk occasionally until the custard reaches room temperature, then cover tightly with plastic wrap and refrigerate for at least 8 hours.
5. Freeze the custard in an ice cream maker according to the manufacturer's instructions. Transfer to a glass or plastic container, pressing plastic wrap or waxed paper against the surface of the ice cream, and cover with a tight-fitting lid. Freeze until firm, at least 8 hours and preferably 24 hours. Ice cream will keep, frozen, up to 5 days.