

## Sweet Corn Ice Cream with Candied Corn



### Ice cream ingredients

6 large egg yolks  
1 cup heavy cream  
2 cups milk  
 $\frac{3}{4}$  cups granulated sugar  
pinch of salt  
1  $\frac{1}{2}$  cups Florida Sweet Corn kernels, about  
2 ears

1 tbsp. vanilla extract

### Candied Corn Ingredients

$\frac{1}{4}$  cup Florida Sweet Corn kernels  
2 tbsp. granulated sugar  
1 tbsp. water

### Ice Cream Procedure

1. In a 1  $\frac{1}{2}$  quart non-reactive saucepan combine heavy cream and milk, and corn kernels. Bring to a simmer while whisking constantly. The whisking will help to break up the kernels.
2. In a bowl, whisk together the egg yolks, salt, and  $\frac{3}{4}$  cup granulated sugar until smooth.
3. When the milk mixture has simmered, slowly drizzle into the egg yolk mixture while whisking rapidly.
4. Turn off burner, pour custard back into pot and let sit in pot on the burner. Whisk in the vanilla extract. Let sit for about 10 minutes while stirring occasionally. (Do not let the temperature rise above 140°). Strain the corn kernels out of the custard and discard.
5. Pour into clean containers and refrigerate until extremely cold.
6. Freeze according to manufacturer's instructions.

### Candied Corn Procedure

1. In a shallow pot or pan combine corn, water, and sugar. Cook over medium heat while stirring continuously until sugar is brown and caramelized. Caution- corn will be extremely hot
2. Cool completely before using.

Yields approximately 1 qt. of custard, which will turn into 1  $\frac{1}{2}$  to 2 qts. ice cream and  $\frac{1}{4}$  cup garnish.