

Choffy Gelato

1 ½ c whole milk
¾ c sugar
¼ c Choffy grounds
pinch of salt
1 ½ c heavy cream
5 large egg yolks
¼ t vanilla

Heat milk, sugar, Choffy, salt, and cream in a medium saucepan until it is very warm, but not boiling. Cover, remove from heat, and let steep at room temperature for 1 hour. Press mixture in a French press to remove Choffy grounds. Then return mixture to saucepan and heat to simmering, but not boiling. Meanwhile whisk egg yolks together in a separate bowl. Slowly pour the simmering mixture into the egg yolks, whisking constantly to temper the egg yolks. Scrape the warmed egg mixture back into the saucepan. Stir the mixture constantly over medium heat, scraping sides and bottom as you go, until the mixture thickens and coats the back of the spoon (you should be able to run your finger across the back of the spoon and have the coating not run)—about 10 min. Chill in the refrigerator and then freeze it in an ice cream maker. Makes about 1 quart

Submitted by Clare Moon