

Mike's OTP Ice Cream

2017

Here are some of my ice cream recipes. They are the result of modifying existing recipes or developing recipes by experiment. I have been making ice cream for the annual OTP Hiking Group anniversary party for several years. I have been making quantities of six to twelve quarts so these have been scaled down. Each recipe makes about three quarts. If you need more or less, you can do the arithmetic.

These recipes are not acceptable in any known reducing diet. Therefore, I don't make them very often.

Technically, these are not ice cream recipes. They contain eggs, thus, they are frozen custard.

I have read somewhere that if you start with good ingredients it's almost impossible to make bad ice cream.

My hiking colleagues seemed to like them, so, good luck.

Happy Trails,

Mike

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Butterscotch

2 qt whipping cream
4 large eggs
½ cup butter
2-1/2 cup packed brown sugar
1 -1/2 tbsp vanilla
Dash salt

Whisk the eggs in a bowl until light and fluffy - 1 to 2 minutes.

Whisk in the sugar bit by bit.

Heat cream to simmer, do not boil.

Add cream to egg and sugar mix slowly while stirring constantly.

Melt the butter in a pan over low heat.

When melted, add the brown sugar and increase heat.

Stir until the brown sugar and butter begin to melt together (about 5 to 10 minutes).

This will be a rather thick paste so it will require some effort to keep stirring it.

Add the butter and sugar mixture, slowly, to the hot cream, stirring constantly.

Stir over low heat until the sugar mixture is completely dissolved.

It's very easy to burn at this point so great care must be taken.

Remove from heat and add the vanilla and salt.

Allow to cool until cold.

Freeze in an ice cream freezer according to freezer instructions

Makes about three quarts.

Chocolate

2 qt heavy cream
4 large eggs
2/3 cup sugar
20 Oz. Milk chocolate bits
1 tbsp vanilla
Dash salt

Whisk the eggs in a bowl until light and fluffy - 1 to 2 minutes.

Whisk in the sugar bit by bit.

Heat cream to simmer, do not boil.

Add to egg and sugar mix slowly while stirring constantly.

Heat chocolate in a double boiler until soft.

Slowly stir into egg and cream mixture

Add vanilla and salt, mix thoroughly

Chill mixture in refrigerator.

Transfer the mixture to the ice cream maker and process according to manufacturer's instructions.

Makes about three quarts

Chocolate (Cocoa)

2 qt heavy cream
4 large eggs
1-1/3 cup sugar
2/3 cup Cocoa powder
1 tbsp vanilla
Dash salt

Whisk the eggs in a bowl until light and fluffy, - 1 to 2 minutes.

Whisk in the sugar bit by bit.

Heat cream to simmer, do not boil.

Add to egg and sugar mix slowly while stirring constantly.

Add cocoa and mix well.

Add vanilla and salt; mix well

Chill mixture in refrigerator.

Transfer the mixture to the ice cream maker and process according to manufacturer's instructions.

Makes about three quarts.

Chocolate Malt

First assemble all the utensils and ingredients required

The utensils required for this ice cream are:

1 large double boiler

1 large cooking pot

1 large mixing bowl

Whisk

Assorted measuring cups and spoons

Stirring spoons

Cooling container

The ingredients required for this ice cream are:

4 eggs

2 qt whipping cream

12 ounces milk chocolate bits

1 cup malted milk powder

3 tbsps vanilla extract

Start the water boiling in the bottom of the double boiler; reduce to simmer.

Place milk chocolate bits in the top of the double boiler and cover

Place cream in sauce pan and bring to just under a boil then turn off heat.

While the above things are happening, place the eggs in the mixing bowl and whisk thoroughly. Continue whisking while slowly pouring in hot cream.

Add melted chocolate while stirring. Add malted milk powder and continue stirring.

Continue stirring over low heat until mixture thickens but does not curdle.

Add vanilla and pour into cooling container. Set in refrigerator over night.

Pour into ice cream maker and freeze according to ice cream maker instructions.

Harden ice cream in your food freezer or ice cream maker according to ice cream maker instructions.

Makes about three quarts.

Chocolate Malt, Chocolate Chip

First assemble all the utensils and ingredients required.

The utensils required for this ice cream are:

2 double boilers

1 sauce pan

1 mixing bowl

Whisk

Assorted measuring cups and spoons

Stirring spoons

Cooling container

The ingredients required for this ice cream are:

4 large eggs

2 qt whipping cream

20 ounces milk chocolate bits

12 ounces semi sweet chocolate bits

1 cup malted milk powder

4 teaspoon vanilla extract

Dash salt

Start the water boiling in the bottom of the double boilers; reduce to simmer.

Place milk chocolate bits in the top of one double boiler and cover.

Place cream in saucepan and just bring to a simmer, do not boil.

While the above things are happening, place the eggs in the mixing bowl and whisk thoroughly. Continue whisking while slowly pouring in hot cream.

Place hot mixture in the top of the second double boiler.

Add melted chocolate while stirring.

Add malted milk powder and continue stirring.

Add vanilla and salt, pour into cooling container.

Put in refrigerator over night.

Pour into ice cream maker and freeze according to ice cream maker instructions.

Add and stir semi sweet chocolate bits when freezing is nearly done.

Harden ice cream in your food freezer or ice cream maker according to ice cream maker instructions.

Makes about three quarts

Hazelnut-Chocolate

2 qt whipping cream
4 large eggs
2/3 cup sugar
1/2 cup Hazelnut Syrup
1 1/2 cups Nutella
2 teaspoons vanilla extract
Dash salt

Whisk the eggs in a bowl until light and fluffy - 1 to 2 minutes.

Whisk in the sugar bit by bit.

Heat cream to simmer, do not boil.

Thoroughly mix Nutella with cream.

Add to egg and sugar mix slowly while stirring constantly.

Add vanilla, hazelnut syrup and salt, mix until completely blended.

Cool mixture until cold.

Transfer to ice cream machine. Freeze according to manufacturer's instructions.

Makes about three quarts.

Irish Creme

2 qt whipping cream
4 large eggs
1 1/2 cup brown sugar
2 tsp instant coffee
1/2 cup chocolate syrup
3 teaspoons vanilla extract
1 tsp Almond extract
2 oz Irish Whiskey (optional, but it won't taste the same without it)
Dash salt

Whisk the eggs in a bowl until light and fluffy - 1 to 2 minutes.

Whisk in the sugar bit by bit.

Heat cream to simmer, do not boil.

Add to egg and sugar mix slowly while stirring constantly.

Add instant coffee and chocolate syrup to egg and sugar mix while stirring constantly.

Add vanilla, salt and almond extract; mix until completely blended.

Cool mixture until cold.

Add Irish whiskey if desired, stir until blended.

Transfer to ice cream machine. Freeze according to manufacturer's instructions.

Makes about three quarts

Lemon

4 tablespoon freshly grated lemon zest
2 cup fresh lemon juice
4 cup sugar
12 large eggs
8 cups half-and-half
2 teaspoon vanilla

In a saucepan whisk together the zest, the lemon juice, the sugar, and the eggs.

Whisk in 4 cups of the half-and-half and the vanilla.

Cook the mixture over moderately high heat, whisking constantly, until it just comes to a simmer.

Strain the custard through a fine sieve into a bowl, pressing hard on the zest, and chill it, covered with plastic wrap, until it is cold.

Whisk in the remaining 4 cups half-and-half,

Freeze the mixture in an ice-cream freezer according to the manufacturer's instructions.

Makes about three quarts.

Maple

2 qt whipping cream
4 large eggs
2 cup maple sugar
1 tbsp vanilla extract
Dash salt

Whisk the eggs in a bowl until light and fluffy, - 1 to 2 minutes.

Whisk in the sugar bit by bit until sugar is thoroughly mixed.

Heat cream to simmer, do not boil.

Add to egg and sugar mix slowly while stirring constantly.

Add vanilla and salt, mix until completely blended.

Cool mixture until cold.

Transfer to ice cream machine. Freeze according to manufacturer's instructions.

Makes about three quarts.

Mint-Chocolate Chip

2 qt whipping cream

4 large eggs

1 1/3 cup sugar

1/4 cup white cream de menthe or a few drops mint extract

several drops green food coloring

1 tbsp vanilla extract

6 oz. Semisweet chocolate bits chopped

Dash salt

Whisk the eggs in a bowl until light and fluffy, - 1 to 2 minutes.

Whisk in the sugar bit by bit.

Heat cream to simmer, do not boil.

Add to egg and sugar mix slowly while stirring constantly.

Add crème de menthe or mint and food coloring.

Add vanilla and salt, mix until completely blended.

Cool mixture until cold.

Transfer to ice cream machine. Freeze according to manufacturer's instructions.

When nearly done add semi sweet chocolate and finish freezing.

Makes about three quarts

Mocha

2 qt heavy cream
4 large eggs
2 cup brown sugar
1 1/2 cup unsweetened cocoa
3 tbsp. instant coffee
2 tbsp. Vanilla
Dash salt

Whisk the eggs in a bowl until light and fluffy - 1 to 2 minutes.

Heat cream to simmer, do not boil.

Add brown sugar to egg slowly while stirring constantly.

Slowly add hot cream to egg mixture while stirring constantly.

Add cocoa and coffee into egg and cream mixture

Stir vigorously until mocha is dissolved

Add vanilla and salt, mix thoroughly

Chill mixture in refrigerator.

Transfer the cold mixture to the ice cream maker and process according to manufacturer's instructions.

Makes about three quarts.

Pumpkin

2 qt whipping cream
4 large eggs
1 1/4 cup sugar
18 oz. pumpkin, Libby's canned, unsweetened
2 tbsp McCormick pumpkin pie spice
1 tbsp vanilla extract
Dash salt

Whisk the eggs in a bowl until light and fluffy, - 1 to 2 minutes.

Whisk in the sugar bit by bit until thoroughly mixed.

Heat cream to simmer, do not boil.

Add to egg and sugar mix slowly while stirring constantly.

Mix in pumpkin, stirring well.

Add spice and vanilla and mix until completely blended.

Cool mixture until cold.

Transfer to ice cream machine. Freeze according to manufacturer's instructions.

Makes about three quarts

Vanilla

2qt whipping cream
4 large eggs
1 1/3 cup sugar
1 tbsp vanilla extract
Dash salt

Whisk the eggs in a bowl until light and fluffy - 1 to 2 minutes.

Whisk in the sugar bit by bit.

Heat cream to simmer, do not boil.

Add to egg and sugar mix slowly while stirring constantly.

Add vanilla and salt, mix until completely blended.

Cool mixture until cold.

Transfer to ice cream machine. Freeze according to manufacturer's instructions.

Makes about three quarts.