

Pumpkin Ice Cream

Yield: 1 quart

5 large egg yolks
1 1/2 cups whole milk
1 cup heavy cream
1/3 cup plus 2 tablespoons sugar
1/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 cinnamon stick
1/8 teaspoon ground nutmeg
1/4 teaspoon kosher salt
1/4 cup packed dark brown sugar
1/2 teaspoon vanilla extract
3/4 cup pumpkin puree

In a small bowl, whisk the egg yolks: set aside.

Warm the milk, cream, sugar, spices and salt in a medium saucepan over medium heat until the edges begin to bubble. Meanwhile, prepare an ice bath by placing a medium-sized metal bowl in a larger bowl filled with some ice and a little water. Set a mesh strainer on top.

Gradually add half of the milk mixture into the egg yolks, whisking constantly. Turn the heat to low and scrape the yolks back in to the saucepan. Stir constantly, scraping the bottom with a heatproof spatula, until the mixture thickens and coats the spatula (between 160° - 170°F).

Working quickly, pour mixture through the strainer and into the bowl with the ice bath. Stir in the brown sugar until dissolved and cooled. Chill thoroughly in the fridge, preferably overnight.

Once chilled, add the vanilla and pumpkin puree. Whisk until incorporated, then press through a fine-mesh strainer. Freeze in your ice cream maker according to manufacturer's instructions. Freeze for at least one hour before serving.

Source: Adapted from [David Lebovitz](#), originally from [The Craft of Baking](#), by Karen DeMasco