

Seven Spice Ice Cream

- 500 grams whole milk
- 130 grams heavy cream
- 40 grams glucose
- 100 grams granulated sugar
- 50 grams muscavado sugar
- 180 grams egg yolks
- 6 grams juniper berries
- 1 cinnamon stick
- 5 grams white peppercorns
- 8 grams fresh ginger, sliced
- 1 vanilla bean, split and scraped
- 6 grams coriander seeds
- 5 grams star anise

Place the juniper berries, white peppercorns, coriander seeds and star anise in a small saute pan. Place them over the heat and toast them for a minute until they really start to release a lot of their aroma. Remove from heat.

Place the whole milk, heavy cream, glucose, muscavado, cinnamon, vanilla bean, fresh ginger and all the toasted spices in a medium saucepan. Bring to a boil, remove from heat and let the spices steep in the milk for about 45 minutes. Return the pan to the heat and bring it to a boil again.

In a separate bowl, whisk the egg yolks with the granulated sugar. Temper the hot liquid over the yolks and whisk.

Return the custard back to the saucepan and cook to 82C or until it coats the back of the spoon. Strain the ice cream base through a fine sieve into a clean bowl and chill over an ice bath.

Refrigerate overnight and churn in ice cream machine. Freeze.