

# TOSTITOS® Ice Cream

## INGREDIENTS

- 3 qt heavy cream
- 3 qt milk
- 2 tbsp vanilla bean paste
- 537g sugar
- 2 bags TOSTITOS® Original Restaurant Style
- 710 g sugar
- 1250 g egg yolks
- 20 g ice cream stabilizer (optional)

## HOW TO MAKE

### DIRECTIONS

- [title]INFUSION 12 HRS IN ADVANCE:
- In a large 20 q metal container add milk, cream, vanilla sugar, and TOSTITOS®.
- Cover airtight and refrigerate overnight.
- [title]ICE CREAM BASE
- Prepare ice cooling station, thermometer and whisk.
- Strain infused based through fine sifter/chinoise, pressing chips to release as much TOSTITOS® flavor as possible.
- Transfer base to a large saucepan or kettle, set to medium heat, stirring occasionally, until mixture is warm and begins to steam.
- In a separate bowl, whisk together the egg yolks, second sugar, and stabilizer. Whisk until light and pale.
- Ladle half of the warm base into the yolks whisking constantly, slowly whisk the egg-milk mixture back into the pot. Whisk.
- Cook the custard, stirring constantly, until thick enough to coat the back of a wooden spoon (nape), the mixture should register between 175-180°F and around 7-10 min.
- Immediately strain the mixture through a chinoise into a bowl or container set on top of the prepared ice bath.
- Cool the custard in the ice bath until base reaches room temp. Wrap with plastic wrap against the surface, refrigerate until chilled between 4 hr to overnight.
- Pour the chilled mixture into a commercial ice cream maker, such as a Taylor or Carpigiani, according to manufacturer's directions. Place in an airtight container. Cover ice cream and freeze until the ice cream is firm. Can be served the same day after 2 hr of freezing. Best if made 3 days-1 wk in advance for optimum texture.



PREP  
TIME

30min

min(+4hrchill&2hrfreeze)



COOK  
TIME

10



SERVES

8-10

## FEATURING



- Can be made as a crème anglaise to top ready made ice cream with if ice cream machine is not available.