

## **Red Currant Ice Cream**

3 cups heavy cream  
3/4 cup sugar  
Pinch of salt  
1 teaspoon vanilla extract  
4 large egg yolks  
1 cup fresh currants

In a saucepan, combine the heavy cream, sugar, salt and vanilla extract. Over medium heat, bring to a simmer. In the meantime, whisk together the egg yolks in a medium sized bowl. In a slow, steady stream, gradually add the hot cream mixture to the eggs, stirring constantly. Once well combined, transfer the custard back to the saucepan and continue to cook over medium-low heat until mixture is thick enough to coat the back of a spoon. Stir continuously. Strain the custard into a container and let it cool before transferring to the fridge. Once the mixture is chilled, pour into an ice cream maker and churn until frozen. Mix in the currants and transfer the ice cream to an airtight container and freeze until firm.