



Vietnamese Espresso Ice Cream

Makes: 2 quarts

Prep Time: 5 minutes Freeze Time: 8 hours

Total Time: 8 hours 5 minutes

Ingredients

- 2 tbsp instant espresso powder
- 1 tbsp plus 1 tsp pure vanilla extract
- 1/2 tsp Kosher salt
- 2 & 1/2 cups heavy cream
- One 14-ounce can sweetened condensed milk

Instructions

In a small bowl, whisk together the espresso powder, vanilla, salt and 2 tablespoons warm water until the espresso powder is dissolved. Stir the espresso mixture into the cream in a large bowl and whip by hand with a whisk or with a handheld electric mixer, or in a stand mixer fitted with a whisk attachment, until it thickens to soft peaks (ie it holds a soft peak when you lift a spoon out of the mixture).

Pour in the sweetened condensed milk and whip until the ice cream base is thoroughly combined and again at soft peak stage.

Gently transfer the base to an airtight container and freeze until solid, at least 8 hours.

The ice cream can be stored in an airtight container in the freezer for up to 1 month.

Recipe from Pastry Love