



Beer Ice Cream

Ingredients

4 Egg Yolks
100g Caster Sugar
250g Beer
250g Double Cream

Method

Cream the eggs & sugar together with a whisk until pale.
Bring the cream & beer to the boil.

Pour on to the eggs & sugar and incorporate.

Return the custard mix back the pan and put on a medium heat, **stirring constantly**.

Whilst stirring the custard, be vigilant to the temperature & ensure to stir all areas of the bottom of the pan.

The custard is ready when it reaches 82°C .

At this point remove from the heat and pass into a clean container on a bed of ice.

Chill overnight, churn & serve.