

Jeni's Vanilla Ice Cream

I hate to admit it but Columbus Ohio has something innovative and creative that is missing in Ann Arbor—Jeni's Ice Cream. Her biographical story sounds like it should have happened in Ann Arbor but somehow the seed of ice cream creativity sprouted in the North Market of Columbus, near the convention center. The list of flavors that she has created range from roasted strawberry and salty caramel to sun-popped corn and Ylang Ylang & Fennel. I hear that you can get it at Plum Market in AA but it's about 10\$ a pint.



Unlike my frozen custard recipe, Jeni doesn't use eggs. Instead she uses cream cheese, corn syrup, and corn starch to get a smooth, creamy texture. When it comes to summer dessert with fresh fruit, I like simple vanilla, made with a real vanilla bean. You can get fresh vanilla beans in Ann Arbor from By the Pound. I use whipped cream cheese because it incorporates more easily with milk. The Cuisinart ice cream maker works well for this recipe but it is limited to 1 quart per day capacity. Her recipe called for 1 1/2 tsp of kosher salt. I can taste the salt so I leave it out.

Ingredients

- 2 cups whole milk (divided)
- 4 tsp. cornstarch
- 1 1/2 oz. whipped cream cheese
- 1 1/4 cups heavy cream
- 2/3 cup sugar
- 1 1/2 Tbsp. light corn syrup
- 1 vanilla bean

Equipment

- Large bowl for ice bath
- Smaller metal bowl for cream mixture that will fit in ice bath
- 2 qt. or larger sauce pan
- Strainer, whisk, and spatula
- Ice cream maker
- 1 Gallon Ziploc bag
- Temperature probe

Jeni's Vanilla Ice Cream:

<input checked="" type="checkbox"/>	Description	Time (min)
	Fill a large bowl with cold water and ice cubes	1
	In a small bowl, whisk together 2 Tbsp. milk with 4 tsp. cornstarch	1
	In a large metal bowl, whisk cream cheese to smoothness	1
	In a sauce pan, combine remaining (2 cups minus 2 Tbsp.) milk, 1 1/4 cups cream, 2/3 cup sugar, and 1 1/2 Tbsp. corn syrup	3
	Split vanilla bean lengthwise, Use a spoon to scrape out the seeds. Add seeds and bean to the milk and cream mixture	2
	Bring milk to a boil and then continue to boil and stir for 4 min	6
	Remove from heat. Gradually whisk in the cornstarch	1
	Return to heat and bring back to a boil. Boil until thickened—1 min	2
	Gradually whisk hot milk into metal bowl with cream cheese	1
	Allow mixture to cool	5
	Pour ice cream mixture into 1 gallon Ziploc bag and seal	1
	Place bag in the ice water bath and cool to 45 degrees	20
	Place strainer over the ice cream maker bowl and pour cream through strainer to remove bean husks. Press liquid through strainer with a spatula.	2
	Place ice cream bowl in ice cream maker and process until the consistency of soft-serve ice cream	30
	Transfer ice cream to a plastic container.	1
	Press a piece of plastic wrap onto the surface of the ice cream. Affix the container's lid and place in the freezer	1
	Freeze for two to four hours to harden	2 hrs
	Total	3 hrs 18 min