



TOSTITOS® ICE CREAM

INGREDIENTS

- 3 quarts Heavy Cream
- 3 quarts Milk
- 2 tbsp Vanilla Bean Paste
- 537gr Sugar
- 2 bags TOSTITOS® Original Restaurant Style
- 710gr Sugar
- 1250gr Egg Yolks
- 20gr Ice Cream Stabilizer (Optional)

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]INFUSION 12 HRS IN ADVANCE:
- In a large 20 qt metal container add milk, cream, vanilla sugar, and TOSTITOS®.
- Cover airtight and refridgerate 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 175-180f degrees and around 7-10 mins.
- Immediately strain the mixture though 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, refridgerate until chilled between 4hrs to overnight.

- **Pour the chilled mixture into a commercial ice cream maker, such as a Taylor or CapiGiani, 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 hrs of freezing. Best if made 3 days-1 wk in advance for optimum texture.**
- **Can be made as a crème anglaise to top ready-made ice cream with if ice cream machine is not available.**