



# Cooking For The Culinary Impaired

# Recipes

## FRENCH STYLE BASE

<b>HEAVY CREAM</b>	<b>16 OZ ( 2 CUPS )</b>
<b>WHOLE MILK</b>	<b>16 OZ ( 2 CUPS )</b>
<b>GRANULATED SUGAR</b>	<b>7 OZ WEIGHED ( 1 CUP )</b>
<b>VANILLA EXTRACT</b>	<b>½ OUNCE OR ½ VANILLA BEAN</b>
<b>SALT</b>	<b>(PINCH)</b>
<b>EGG YOLKS</b>	<b>8 OZ (APPROXIMATELY 5 EGGS)</b>

**HEAT CREAM, MILK, SALT, AND SUGAR IN A POT BRING TO A BOIL  
PLACE EGG YOLKS AND VANILLA IN A BOWL AND WHISK TOGETHER  
SLOWLY ADD A SMALL AMOUNT OF HOT LIQUID TO THE EGG  
MIXTURE AND INCORPORATE(*THIS IS CALLED TEMPERING*)**

**THEN ADD THIS MIXTURE BACK TO YOUR LIQUID MIXTURE AND  
COOK OVER LOW HEAT, (STIRRING CONSTANTLY TO MAKE SURE IT  
DOES NOT BURN.)**

**COOK TO 175 DEGREES OR UNTIL MIXTURE COATS THE BACK OF THE  
SPOON. (*WHEN THE LIQUID COATS THE BACK OF THE SPOON AND  
DOESN'T RUN OFF ITS CALLED NAPE* )**

**COOL OVER AN ICE BATH AND PLACE IN ICE CREAM MIXTURE**

**ADD TO ICE REAM MAKER ND FOLLOW DIRECTIONS**

**WHEN YOGURT RESEMBLES SOFT SERVE ICE CREAM ITS SAFE TO ADD MIX INS**

