

# Coffee Ice Cream with xanthan gum



· Batch for ice cream maker of 1.5 ltr/qrt (or bigger)

## Ingredients:

- 500 g heavy cream 35-40% fat, fridge - cold (17.6 oz; 2 cups plus 25 ml; 500 ml)
- 650 g whole milk (23 oz; 2¾ cups; 650 ml)
- 235 g sugar (8.3 oz; 18 tablespoons)
- 150 g coffee beans (5.3 oz, 1¾ cup)
- ½ teaspoon xanthan gum (1.5 g)

❗ 1 cup = 237 ml | 1 tablespoon = 15 ml

## Plan ahead:

The ice cream mixture needs to cool completely before churning, so prepare it in advance (approx. 8 hours) to give it time to chill in the refrigerator.

If your ice cream maker has a removable freezer bowl, put it in the freezer for the whole time indicated by the manufacturer before churning, usually 24 hours.

## Step 1: Make the ice cream mixture

1. Pour the cold heavy cream into the blender jug and have it ready to blend (or into a large bowl, if using an immersion blender). If you do not proceed with the recipe immediately, put it in the refrigerator to keep cold.

2. Bring the milk and the sugar to a boil: pour the milk and the sugar into a medium saucepan.

3. Warm over medium-high heat, often stirring to dissolve the sugar; when it comes to a rolling boil (when large bubbles which pop vigorously appear on the surface / 90°C / 195°F / if it starts to overflow), immediately remove it from the heat and pour it into the blender jug with the cold heavy cream.

4. Turn the blender on (medium speed). Note: by blending that much boiling hot milk with that much fridge-cold cream, the blend instantly reaches the right temperature for the xanthan gum to dissolve efficiently.

5. Sprinkle in the xanthan gum: with the blender on, slowly sprinkle the xanthan gum over the surface and blend for 2 minutes to fully hydrate the xanthan gum. Do not expect

the blend to thicken; it will thicken as it cools.

## Step 2: Infuse and chill the ice cream mixture

6. Add the coffee beans: pour into a large heatproof bowl and add the coffee beans. Stir to moisten the coffee beans.

7. Cool it down: prepare an ice bath by putting the bowl with the ice cream mixture into a larger bowl and filling the empty sides with ice cubes and cold water. How many ice cubes? A tray of ice cubes (200 g; 7 oz of ice) is enough to cool down the ice cream mixture: we just need to cool it down until it is no longer warm to the touch so that you can safely put it in the refrigerator. This will take approx. 20 minutes; do stir occasionally.

8. Chill until completely cold: cover the bowl and refrigerate for at least 8 hours and up to 3 days. Xanthan gum needs 6-8 hours in the refrigerator to fully develop, so do not rush the cooling process.

## Step 3: Churn the ice cream mixture

9. Prepare the ice cream maker according to the manufacturer's instructions.

10. Strain: the cold ice cream mixture through a fine mesh sieve. You may need to do it in two parts. With the sieve still placed on the bowl, stir the coffee beans and scrape the bottom beneath the sieve to release any ice cream mixture stuck there. Give a nice, thorough stir to the ice cream mixture.

11. Churn: with the machine running, pour the ice cream mixture through the canister and into the ice cream maker. Leave to churn until fluffed up and creamy; depending on your ice cream maker, this can take anywhere from 30-60 minutes.

## Step 4: Churn the ice cream mixture

12. Prepare the ice cream maker according to

the manufacturer's instructions.

13. Strain: the cold ice cream mixture through a fine mesh sieve. You may need to do it in two parts. With the sieve still placed on the bowl, stir the coffee beans and scrape the bottom beneath the sieve to release any ice cream mixture stuck there. Give a nice, thorough stir to the ice cream mixture.

14. Churn: with the machine running, pour the ice cream mixture through the canister and into the ice cream maker. Leave to churn until fluffed up and creamy; depending on your ice cream maker, this can take anywhere from 30-60 minutes.

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#### Step 4: Churn the ice cream mixture

15. Put in the freezer to set: before serving the ice cream or moving it to a container for storing, you have to put it in the freezer to set. To do so, turn off the ice cream maker and:

- remove the removable freezer bowl (still filled with the ice cream) from the ice cream machine
- remove the paddle, scraping any ice cream attached to it back into the ice cream bowl
- place it in the freezer, uncovered.

Setting time depends on the ice cream maker you use and can be anywhere from 1-5 hours.

Serve or store: as soon as it sets, serve it directly from the removable freezer bowl or transfer it to an airtight container for longer storing.

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#### Storing and serving

Storing: in the freezer for one month, covered well to protect it from absorbing the freezer's smells.

Scooping: this ice cream, like all artisanal ice cream, freezes hard in the long term. You can make it perfectly scoopable again by putting it in the refrigerator for 45-60 minutes until soft; or until its internal temperature reads  $-11^{\circ}$  /  $12^{\circ}$ F.

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#### Notes:

For a deeper insight into the recipe,

as well as troubleshooting tips, scan the QR code on the right to get you to the recipe's webpage or type this URL into your browser:

<https://biterkin.com/recipes/coffee-ice-cream-with-xanthan-gum/>



More ice cream recipes here