

TOSTITOS® Ice Cream

Ingredients

- 3 qt heavy cream
- 3 qt milk
- 2 tbsp vanilla bean paste
- 537g sugar
- 2 bags TOSTITOS® Original Restaurant Style
- 710 g sugar
- 1250 g egg yolks
- 20 g ice cream stabilizer (optional)

How to make it

[title]INFUSION 12 HRS IN ADVANCE:

2. In a large 20 q metal container add milk, cream, vanilla sugar, and TOSTITOS®.
3. Cover airtight and refridgerate overnight.

[title]ICE CREAM BASE

5. Prepare ice cooling station, thermometer and whisk.
6. Strain infused based through fine sifter/chinoise, pressing chips to release as much TOSTITOS® flavor as possible.
7. Transfer base to a large saucepan or kettle, set to medium heat, stirring occasionally, until mixture is warm and begins to steam.
8. In a separate bowl, whisk together the egg yolks, second sugar, and stabilizer. Whisk until light and pale.
9. Ladle half of the warm base into the yolks whisking constantly, slowly whisk the egg-milk mixture back into the pot. Whisk.
10. Cook the custard, stirring constantly, until thick enough to coat the back of a wooden spoon (nape), the mixture should register between 175-180°F and around 7-10 min.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	10 min (+ 4 hr chill & 2 hr freeze)	40 min	8-10

Made with



TOSTITOS® Original Restaurant Style

11. Immediately strain the mixture through a chinois into a bowl or container set on top of the prepared ice bath.
12. Cool the custard in the ice bath until base reaches room temp. Wrap with plastic wrap against the surface, refrigerate until chilled between 4 hr to overnight.
13. 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 hr of freezing. Best if made 3 days-1 wk in advance for optimum texture.
14. Can be made as a crème anglaise to top ready-made ice cream with if ice cream machine is not available.