

## Strawberry Vanilla Bean Ice Cream That Tastes Like Summer in Every Scoop

Strawberry Vanilla Bean Ice Cream



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### INGREDIENTS

- 2 cups fresh strawberries, hulled and sliced
- 1 cup granulated sugar
- 1 vanilla bean, split and seeds scraped
- 2 cups heavy cream
- 1 cup whole milk
- 6 large egg yolks

### DIRECTIONS

- 1.** Cook the strawberries: In a saucepan, combine the sliced strawberries, sugar, and vanilla bean seeds. Cook over medium heat until the strawberries soften and the sugar dissolves. This step helps concentrate the strawberry flavor and creates a sweet fruit mixture that blends beautifully into the ice cream.
- 2.** Heat the cream and milk: In a separate saucepan, heat the heavy cream and whole milk until the mixture just begins to simmer. Remove it from the heat as soon as it reaches that point.
- 3.** Temper the egg yolks: In a bowl, whisk the egg yolks until smooth. Slowly pour the hot cream mixture into the yolks, whisking constantly as you go. This gradual process warms the eggs gently and prevents scrambling.
- 4.** Cook the custard: Pour the tempered mixture back into the saucepan and cook over low heat, stirring constantly. Continue until the custard thickens enough to coat the back of a spoon. This is what gives the ice cream its rich, creamy body.
- 5.** Strain and chill: Strain the custard into a clean bowl to remove any bits and ensure a silky texture. Let it cool, then refrigerate until completely cold. This step is important for successful churning.
- 6.** Churn the ice cream: Pour the chilled custard into your ice cream maker and churn according to the manufacturer's instructions. During the last few minutes of churning, add the cooled strawberry mixture so it gets incorporated evenly without losing all of its texture.
- 7.** Freeze until firm: Transfer the churned ice cream to a freezer-safe container and freeze until firm. Once set, it is ready to scoop and serve.

## SWAPS & NOTES

Fresh strawberries will give you the brightest flavor, especially when they are in season.

If your strawberries are extra sweet, the final ice cream will taste even more vibrant and naturally fruity.

If needed, frozen strawberries can work, but fresh is ideal for the best texture and taste.

Real vanilla bean is what gives this ice cream its distinct flavor and those beautiful flecks throughout the custard.

### TIPS FOR SUCCESS

Use ripe, flavorful strawberries for the best possible result.

Since strawberries are the star here, their quality makes a big difference.

Do not let the milk and cream boil aggressively, and keep the custard over low heat when thickening it to avoid curdling the eggs.

Stir the custard constantly while cooking so it stays smooth and heats evenly.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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