

STÉPHANE TRÉAND S GRAND MARNIER ICE CREAM

The Recipe

<https://cuisinedaubery.com/recipe/grand-marnier-ice-cream/>

A Delicious Summer Dessert!

Chef: Stéphane Tréand

Servings: 8

Preparation Time: 30 Minutes

Cooking Time: 5 Minutes

Ready in: 8 H

Skill: Easy Level

Cuisine: French Cuisine

Courses: Ice Cream, Dessert, Ice Cream And Sorbet,

Ingredients

For 1.38 kg (3 lbs) of mix

*Mix à Crème Glacée

3 1/2 Cups Whole Milk (800 grams)

2 Tablespoons Inverted Sugar (48 grams)

2/3 Cup Cream (160 grams)

1 teaspoon Ice cream stabilizer (3.5 grams)

2/3 Cup Sugar (144 grams)

1/2 Cup Egg Yolks (128 grams)

1/4 Cup Grand Marnier (60 grams)

1 Orange Zest

*Optional

A few drops of Food Coloring Orange

3/4 Cup Candied Orange Peels (60 grams) For the recipe, see [HERE](#)

For 2 kg (4 lbs 7 oz) of mix

*Mix à Crème Glacée

5 Cups Whole Milk (1.15 kilograms)

3 Tablespoons Inverted Sugar (69.5 grams)

1 Cup Cream (231.8 grams)

1 teaspoon Ice cream stabilizer (5 grams)

1 Cup Sugar (208.6 grams)

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3/4 Cup Egg Yolks (185.5 grams)

1/2 Cup Grand Marnier (86.9 grams)

1.4 Orange Zests

*Optional

A few drops of Food Coloring Orange

1 1/4 Cup Candied Orange Peels (86.9 grams) For the recipe, see [HERE](#)

For 1 kg (2 1/4 lbs) of mix

*Mix à Crème Glacée

2 1/2 Cups Whole Milk (579.7 grams)

2 Tablespoons Inverted Sugar (34.7 grams)

1/2 Cup Cream (115.9 grams)

1/2 teaspoon Ice cream stabilizer (2.5 grams)

1/2 Cup Sugar (104.3 grams)

1/3 Cup Egg Yolks (92.7 grams)

3 Tablespoons Grand Marnier (43.4 grams)

0.7 Orange Zest

*Optional

A few drops of Food Coloring Orange

1/2 Cup Candied Orange Peels (43.4 grams) For the recipe, see [HERE](#)

For 800 g (1 3/4 lbs) of mix

*Mix à Crème Glacée

2 Cups Whole Milk (463.7 grams)

1 Tablespoon Inverted Sugar (27.8 grams)

1/2 Cup Cream (92.7 grams)

1/2 teaspoon Ice cream stabilizer (2 grams)

1/3 Cup Sugar (83.4 grams)

1/3 Cup Egg Yolks (74.2 grams)

2 Tablespoons Grand Marnier (34.7 grams)

0.5 Orange Zest

*Optional

A few drops of Food Coloring Orange

1/2 Cup Candied Orange Peels (34.7 grams) For the recipe, see [HERE](#)

Steps

1. In a medium saucepan set over medium-low heat, stir together the Whole Milk (3 1/2 Cups or 800 g), the Cream (2/3 Cup or 160 g) and the Inverted Sugar (2 Tablespoons or 48 g)
2. Invert sugar is a blend of several sugars. If you can't find it, substitute it with Corn Syrup, or Honey, or Liquid Glucose. Otherwise, Sugar

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3. Professionals use it, as it is sweeter than regular sugar, and as it retains moisture better and also crystallize less easily
4. The Inverted Sugar (2 Tablespoons or 48 g) will help to stabilize the ice cream and avoid it to become too hard in the freezer
5. You may substitute Inverted Sugar with Glucose or even Light Corn Syrup
6. Before adding the Ice cream stabilizer (1 teaspoon or 3.5 g) to the cream, we mix it with the Sugar (2/3 Cup or 144 g) in a separate bowl
7. This is necessary to avoid lumps
8. Mix both powders
9. Egg Yolks help to make the ice cream smooth and less hard in the freezer
10. We then add the Sugar (2/3 Cup or 144 g), the Ice cream stabilizer to the Egg Yolks (1/2 Cup or 128 g) and we stir
11. Add the eggs mix into the saucepan, and stir
12. Cook until the mixture temperature reaches 185 F / 85 C (when it starts to boil)
13. Initially I told you to reach 220 F / 100 C, but that cooks the eggs. Make sure to NOT exceed 185 F / 85 C !
14. Do not cook above 185 F / 85 C, as it would cook the eggs (and your mix will taste like an omelette...)
15. Grate the Orange Zest (1)
16. and combine in the saucepan
17. temperature keeps rising...
18. Keep stirring with a rubber spatula
19. Once you reach 185 F / 85 C, remove from heat
20. Transfer to a clean bowl (to stop the cooking in the saucepan)
21. Let the mixture cool down at room temperature, while stirring occasionally, until it reaches 105 F / 40 C
22. 105 F / 40 C : It's time to add the Grand Marnier (1/4 Cup or 60 g)
23. A substitute for Grand Marnier is "RAVEL Curacao" gelified concentrate
24. You may add a few drops of Food Coloring (orange color)
25. Blend with an immersion blender (sometimes called 'hand blender')
26. Cover with a plastic wrap
27. Refrigerate at least 8 hours
28. The next day, the mixture is thicker
29. Mix again with an immersion blender (sometimes called 'hand blender')

Churning

There are several ice cream makers that you will need to chose from :

Ice Cream Maker with a Freezer Bowl : This ice cream maker has a special bowl, a container that goes into the freezer overnight. Once it's frozen, you put it in your ice cream maker, add your mix, and let the machine stir them until the ice cream is ready.

Ice Cream Maker with a Compressor : This top of the line ice cream maker chills using a

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compressor. You don't need neither ice nor bowl : you don't need to remember to freeze anything overnight; when you're ready to make ice cream, just add your ingredients and go

If you are using like me an Ice Cream Maker with a Freezer Bowl, you need to place the bowl and the plastic over into the freezer for a few hours

30. Also, clean and dry the container that will store the ice cream when done, and chill in the freezer until you are done preparing your ice cream or sorbet

31. Pour the ice cream mix into your ice cream maker

At first, the mix is liquid, but gradually, it thickens

In summer, I cover the ice cream maker with aluminium foil

32. The ice cream will actually double in size and will have a creamy and soft texture

Let the cream churn, and let it get thicker and thicker

33. This should take approx. 25 minutes

34. I like to add Candied Orange Peels (3/4 Cup or 60 g) (not in the original recipe)

35. To make them yourself : The recipe is [HERE](#)

36. Dice the Candied Orange Peels (3/4 Cup or 60 g)

37. And add after the ice cream is churned

38. Transfer the ice cream in a airtight container

39. Place in the freezer for 2 hours, and it is ready to be served