

THE COCA-COLA ICE CREAM (ONLY FOR MY SISTER)

The Recipe

<https://www.cuisinedaubery.com/recipe/coca-cola-ice-cream/>

A delicious and refreshing Ice Cream

Skill: Easy Level

Cuisine: American Cuisine

Courses: Dessert, Ice Cream And Sorbet,

Ingredients

4 1/2 Cups Cola (Coca Cola or Pepsi) (1 Liter)

*The Custard Base

2 1/4 Cups Whipping Cream (500 grams)

4 Egg Yolks

4 Egg Yolks 1/3 Cup or 80 grams

2 Tablespoons Sugar (30 grams)

Steps

The Custard

1. Cook in a saucepan the Whipping Cream (2 1/4 Cups or 500 g), on low heat
2. In a mixing bowl, beat the Egg Yolks (4) and the Sugar (2 Tablespoons or 30 g)
3. Pour in the Whipping Cream onto the bowl and mix with a wire whip
4. Transfer to the saucepan
5. Cook on low heat
6. Keep stirring to avoid lumps
7. Check the temperature : stir until the temperature reaches 180 F / 83 C
8. Transfer right away to a clean bowl
9. Wrap airtight
10. Let cool down for 30 minutes at room temperature then for 1 hour in the fridge

The Coca-Cola Reduction

11. To make the reduction (which concentrates the coca-cola flavor) :
12. Pour the Cola (Coca Cola or Pepsi) (4 1/2 Cups or 1 Liter) into a saucepan and cook on medium/high heat

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13. Cook until the quantity of liquid has reduced until you get 400 Milliliters : you should get less than half of the initial volume
14. Transfer onto a clean bowl and let cool down at room temperature for 1 hour
15. Place in the refrigerator for at least 2 hours

The Ice Cream Mix

16. Once everything has cooled down, you just need to whisk the custard and the coca-cola reduction together
17. If you observe lumps, mix with a 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 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

18. 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

Churning

19. Pour in the mix onto 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

Churning

20. First, the mix is liquid
21. After 10/15 minutes, the liquid thickens
22. After 30 minutes (or sooner depending on your device), you get the ice-cream !
Churn... churn... churn... and observe the mix getting thicker and thicker

Freezing...

23. Transfer the ice-cream onto a container (I am using a glass container, Pyrex)
24. Place it in the freezer for 2 hours, ideally overnight

How to serve

25. To make the whole experience even more fun, I use candies (Haribo found at CVS, or Walgreens)
26. I chose to scoop little balls with a melon baller