

## HOMEMADE ICE-CREAM WITH STRAWBERRY AND WALNUT

### METHOD

- 01 Scrape out the vanilla seeds from the vanilla stick by using a knife.
- 02 Mix milk, cream, egg yolks, sugar and vanilla seeds together in a bowl.
- 03 Pour the mixture into a vacuum sealing bag. Vacuum seal with the Miele Vacuum Drawer with level 3 vacuum and sealing setting.
- 04 Select "Sous-vide" program at Miele Steam Oven and sous-vide the ice-cream in the bag at 85°C for 2 hours.
- 05 Take out the vacuum bag when done and place it inside a freezer until it is set.
- 06 Take out the frozen ice-cream from the vacuum bag and blend it with a food processor until it is smooth. Then, add in the chopped walnut and mix well. After that, pour the mixture into an airtight container and place it in a freezer.
- 07 Take out the ice-cream from the freezer and let it set under room temperature for around 5-10 minutes before serve. Then, garnish the ice-cream with strawberries.
- 08 Ready to serve when done.

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### INGREDIENTS

Milk .....	200 ml
Cream .....	200 ml
Egg Yolk .....	5 pcs
Sugar .....	80 g
Vanilla Stick .....	1 pc
Strawberry .....	5-6 pcs
Walnut (Chopped) .....	50 g



#### Tips

- Freezing and blending the ice-cream for multiple times repeatedly could give a richer and smoother taste to the ice-cream.
- With Miele Steam Oven, the steaming temperature can be precisely controlled for a long time, leading to perfect results for sous-vide dishes.



1 day



4 persons

## 自家製雪糕配 士多啤梨合桃

### 做法

- 01 用刀刮出雲呢拿條內的雲呢拿籽。
- 02 將牛奶、鮮忌廉、蛋黃、糖和雲呢拿籽倒入碗內拌勻。
- 03 將混合物倒入真空袋，然後放入 Miele 真空處理櫃以第三級吸力和熱力密封並抽空真空袋。
- 04 將真空袋放入 Miele 蒸爐內，選用「Sous Vide」功能以攝氏85度慢煮2小時。
- 05 完成後取出真空袋，放入冰格內冷藏直至硬身。
- 06 從真空袋內取出雪糕，利用食物處理器打至順滑狀態，再加入合桃碎充分混合，完成後倒入密封容器內，並置於冰格冷藏。
- 07 享用前，需先於冰格內取出雪糕，然後在室溫下放置5至10分鐘回溫，再鋪上士多啤梨作裝飾。
- 08 完成後即可享用。

### 材料

牛奶	200毫升
鮮忌廉	200毫升
蛋黃	5隻
糖	80克
雲呢拿條	1條
士多啤梨	5-6粒
合桃肉(切碎)	50克

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貼士

- 重複地將雪糕冷藏，再打至順滑，能使雪糕的口感更綿密幼滑。
- 利用 Miele 蒸爐可以長時間穩定控制溫度，讓真空慢煮的食物效果更完美。

🕒 1 日

👤 4 人份