



Cookies & Cream Ice Cream

Cook heavy cream, milk and the vanilla bean (shell & scraped out seeds) in a pot and bring to a boil, let simmer gently for 5 minutes. Remove from the stove and allow to infuse and cool down for about 10 minutes, then remove vanilla bean.

Blend egg yolks and sugar with your kitchen machine for some minutes until the mix becomes pale and thick. Add the warm (not hot) cream mixture to the eggs and blend slowly, but thoroughly. Return the mix to the pot and stir over low heat for 5-10 minutes (do not let boil!), until custard coats the back of a wooden spoon, then remove from heat.

Chill until the mixture has completely cooled down and let your ice cream maker complete the last step. Just before turning off the machine, crumble the Oreo cookies (without their filling) between your fingers - the chunks should be neither be too small nor too large - and add them to the machine. Don't over blend, otherwise the color of the ice cream will turn into a grayish hue (due to the tiny cookie crumbs...).

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Recipe source: own creation

Prep time: 20 min. plus freezing/ice cream machine

Ingredients (serves 3-4):

- 300ml heavy cream
- 200ml milk
- one vanilla bean, split and seeds scraped out
- 5 egg yolks
- 60g white sugar
- 6 to 8 [Oreo cookies](#) (makes 12-16 cookie wafers)

delicious:days

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