

Pichet Ong's Vietnamese Coffee Ice Cream

2 cups whole milk

1 cup plus 2 tablespoons sweetened condensed milk

1/2 cup ground Vietnamese coffee

Pinch of salt

6 large egg yolks

In a medium saucepan, combine the whole milk, condensed milk, ground coffee and salt and bring to a simmer. Remove from the heat and let stand for 20 minutes. Strain through a fine sieve lined with several layers of moistened cheesecloth.

Return the steeped milk to the saucepan and bring to a simmer. In a bowl, whisk the egg yolks until slightly pale. Gradually whisk in the hot milk; refrigerate until cold. Freeze the custard in an ice cream maker. Transfer the ice cream to a container and freeze until firm enough to scoop.
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