

Brown Sugar Base

Ingredients

- 1 ½ cup heavy whipping cream
- 1 ½ cup half and half
- ¼ cup white sugar
- ¼ cup brown sugar
- 2 Tbsp corn syrup
- 1 Tbsp dry milk
- ½ tsp xanthan gum
- ½ tsp salt

Directions

1. Combine sugars, xanthan gum, salt, and corn syrup in a saucepan.
2. Stirring until everything looks wet.
3. On low heat slowly add half and half. Stir until sugar is dissolved.
Do not boil.
4. Take the pan off the heat and add the cream, whisk to combine.
5. Store in an airtight container and refrigerate until very cold or preferably overnight.

Hazelnut Crunch Ice Cream

Ingredients

- 3 ½ brown sugar base
- 2 tsp vanilla extract
- ⅔ cup hazelnuts
- ⅓ cup white sugar
- 1 Tbsp water
- 1 Tbsp butter
- Pinch of salt



Instructions

Caramelized Hazelnuts

1. Roughly chop the hazelnuts and set them aside.
2. In a saucepan over medium bring to boil the sugar and water. Once boiling add the hazelnuts, stirring constantly.
3. Watch closely when the sugar starts to melt and caramelize onto the nuts. Be careful not to burn them.
4. Take the pan off the heat and add the butter and salt. Stir until evenly coated.
5. Lay the nuts out in an even layer and let cool.

Ice Cream

1. In a bowl combine brown sugar base and vanilla extract, whisk to combine.
2. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. During the last minute of churning add the hazelnuts to taste.
4. Turn off the machine and remove the dasher.
5. Fill the ice cream container and sprinkle a few nuts on top.
6. Cover and freeze for 8 hours or overnight.