

Brown Butter 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
- 1 stick of butter

Directions

Browned Butter

1. In a saucepan over medium heat add butter.
2. Let the butter melt and stir occasionally.
3. It will begin to foam and the solid particles will fall to the bottom of the pan and the clarified butter will be on top.
4. When you smell a nutty fragrance and see the color of the butter has changed from yellow to brown it is done.
5. Pour the clarified butter into a container and save for another use.
6. Reserve the butter solids for the ice cream base.

Cream Base

1. Combine sugar, xanthan gum, salt, and dry milk powder in a saucepan and mix really well for 30 seconds to a minute. You want the xanthan gum to be well distributed amongst the dry ingredients.
2. Over medium heat whisk in the half and half.
3. Next add the corn syrup and browned butter solids, mix. Making sure that the dry ingredients are dissolved into the liquid.
4. Take the pan off the heat and add the cream, whisking to combine.
5. Store in an airtight container and refrigerate until very cold or preferably overnight.