





In a small pot, simmer cream, milk, sugar and salt until just before boiling and the sugar is completely dissolved, about 5 mins.

Remove pot from heat.

In a separate bowl, whisk yolks. Whisking constantly, slowly add about a third of the hot cream into the yolks, then whisk the remainder of the yolk mixture back into the pot with the cream.

Return pot to medium-low heat and gently cook until mixture is thick enough to coat the back of a spoon (about 175 - 185 degrees on an instant-read thermometer).

Strain through a fine-mesh sieve into a bowl. Cool mixture to room temperature.

Add Vanilla and mix thoroughly.

Cover and freeze at the very least 4 hours or ideally overnight.

Churn in an ice cream machine according to manufacturers' instructions. (For the Creami, stick it in the machine and select Ice Cream.)

Serve directly from the machine for soft serve, or store in freezer until needed.

I like to churn mine 24 hours before serving and re-freeze so it's nice and hard.