



Long Livo

Butter Pecan Ice Cream Recipe

30 min

Prep time

4

Servings

20 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Base

- ☐ 2 cups heavy cream
- ☐ 1 cup whole milk
- ☐ 3/4 cup granulated sugar
- ☐ 4 large egg yolks

- ☐ 1 tablespoon unsalted butter, melted and cooled
- ☐ 1 vanilla bean, split and seeds scraped

Pecans

- ☐ 1 cup pecan halves
- ☐ 1 tablespoon butter
- ☐ Pinch of sea salt

Instructions

- 1** In a saucepan, combine cream, milk, and half the sugar; heat gently until steam rises, then remove from heat.
- 2** Whisk egg yolks with remaining sugar in a bowl; slowly pour the warm cream mixture into the yolks, stirring constantly.
- 3** Return the custard to the saucepan, add melted butter and vanilla seeds, and cook over low heat, stirring, until it coats the back of a spoon.
- 4** Strain the custard into a bowl, cool to room temperature, then refrigerate for at least 4 hours or overnight.
- 5** While the custard chills, toast pecans in a skillet with butter and a pinch of salt until golden; let cool and roughly chop.
- 6** Churn the chilled custard in an ice-cream maker according to manufacturer's instructions.
- 7** In the last few minutes of churning, fold in the toasted pecans gently.
- 8** Transfer to a freezer-safe container, smooth the top, and freeze for at least one hour before serving.

Nutrition per serving

310 kcal

Calories

4 g

Protein

26 g

Carbs

22 g

Fat

Tips & notes

- Make sure the butter is fully cooled before adding to the custard; hot butter can scramble the eggs.
- For extra caramel notes, drizzle a thin ribbon of caramel sauce into the churn just before finishing.
- If you prefer a softer texture, serve the ice cream after 20-30 minutes at room temperature.