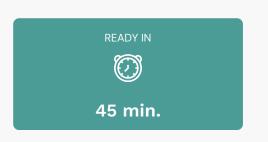


Brown Butter and Peanut Brittle Ice Cream







DESSERT

Ingredients

0.3 cup t brown sugar dark
6 large egg yolk
2 cups cup heavy whipping cream
0.7 cup peanuts coarsely chopped
0.3 teaspoon salt
0.3 cup sugar
6 tablespoons butter unsalted ()

0.8 teaspoon vanilla extract

	1 cup milk whole	
Equipment		
	bowl	
	frying pan	
	sauce pan	
	whisk	
	sieve	
	kitchen thermometer	
	ice cream machine	
Di	rections	
	Melt butter in small skillet over medium-low heat. Cook until butter turns dark amber, stirring occasionally, about 6 minutes (do not burn).	
	Pour through fine strainer into small bowl. Bring cream and milk to simmer in large saucepan.	
	Whisk egg yolks, both sugars, and salt in large bowl until thick and well blended.	
	Add brown butter; whisk to blend. Gradually whisk hot cream mixture into yolk mixture; return to same saucepan. Stir mixture over medium-low heat until instant-read thermometer registers 178°F, about 5 minutes. Strain custard into large bowl. Set bowl over larger bowl of ice water. Stir until custard is cold. Stir in vanilla.	
	Process custard in ice cream maker according to manufacturer's instructions.	
	Add peanut brittle during last 1 minute.	
	Transfer ice cream to container; freeze. DO AHEAD: Can be prepared 2 days ahead. Keep frozen.	
Nutrition Facts		
	PROTEIN 6.57% FAT 74.67% CARBS 18.76%	

Properties

Nutrients (% of daily need)

Calories: 948.57kcal (47.43%), Fat: 80.82g (124.35%), Saturated Fat: 43.59g (272.42%), Carbohydrates: 45.69g (15.23%), Net Carbohydrates: 43.37g (15.77%), Sugar: 41.08g (45.64%), Cholesterol: 462.34mg (154.11%), Sodium: 225.92mg (9.82%), Alcohol: 0.26g (100%), Alcohol %: 0.11% (100%), Protein: 16g (32%), Vitamin A: 2740.62IU (54.81%), Manganese: 0.68mg (33.77%), Phosphorus: 330.31mg (33.03%), Selenium: 21.29µg (30.42%), Vitamin B2: 0.49mg (28.61%), Vitamin D: 4.27µg (28.45%), Folate: 101.2µg (25.3%), Calcium: 232.85mg (23.29%), Vitamin B3: 4.05mg (20.27%), Vitamin B1: 0.27mg (17.88%), Vitamin B5: 1.77mg (17.71%), Vitamin B12: 1.05µg (17.55%), Magnesium: 64.84mg (16.21%), Vitamin E: 2.27mg (15.14%), Copper: 0.27mg (13.31%), Vitamin B6: 0.26mg (13.06%), Potassium: 444.28mg (12.69%), Zinc: 1.67mg (11.1%), Iron: 1.91mg (10.62%), Fiber: 2.31g (9.25%), Vitamin K: 5.64µg (5.37%)