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Cooking time: 30 minutes



Ingredients

3 cups (670 g) cored and diced strawberries
(Fresh is best, but frozen will work just fine,
just be sure they are thawed first)

6 large eggs

1 cup (200 g) fine granulated sugar

1 cup (237 ml) heavy cream

1/2 cup (118 ml) whole milk

1/2 teaspoon (2 ml) pure vanilla extract

3/4 cup (150 g) nonfat dry milk powder

1 pinch salt

Preparation

Fill and preheat your **fusionchef** sous vide water bath to 82 °C.

Place all ingredients into a food processor or blender and mix thoroughly until smooth.

Pour the mixture into a large (3.8 liter) sous vide pouch, pressing as much air out as possible. Be sure the pouch is submerged completely and cook for about 30 minutes.

Remove the pouch and place into an ice bath for about 30-45 minutes.

Once completely chilled, place into your refrigerator for 3 to 4 more hours, then simply place into your ice cream maker and enjoy!

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