# SMOKED BACON & EGG ICE-CREAM

## Heston Blumenthal

**Ingredients**

300g Sweet Cured Bacon
50g Alsace Bacon
1ltr Full Fat Milk
25g Milk Powder
24 Egg Yolks
125g Liquid Glucose

**Method**

1. Roast the bacon in an oven at 160°c until slightly browned
2. Chop the bacon into small pieces
3. Add to the cold milk, add the milk powder and leave to marinade overnight
4. Tip the milk and bacon into a casserole dish and add the milk powder
5. Put the egg yolks, glucose in a mixing bowl and using an electric whisk mix at (F) high speed until white and increased in volume
6. Heat the milk mixture to simmering and pour a little of it on to the eggs, whilst still mixing. Add this back to the pan with the rest of the milk and cook to 85°c
7. Hold for 30 seconds and remove from the heat
8. Cool down by stirring over ice
9. Pass through a chinois to remove the bacon
10. Put in blender and liquidise until smooth
11. Churn in an ice cream maker