

JOINT
CONGRESSIONAL
COMMITTEE
ON
INAUGURAL
CEREMONIES



Fifty-Seventh

Presidential Inauguration

January 21, 2013

Sour Cream Ice Cream

Served at the Inaugural Luncheon, 2013

Ingredients

- 2 cups half and half
- 1 cup sugar
- 1 each vanilla bean
- 8 each egg yolks, large
- 4 cups sour cream

Preparation

1. In heavy saucepan combine half-and-half, $\frac{3}{4}$ cup sugar, and vanilla bean and bring just to a boil.
2. Remove pan from heat.
3. In a bowl whisk together egg yolks and remaining $\frac{1}{4}$ cup sugar and hot half-and-half mixture in a steady slow stream, whisking until incorporated.
4. Return mixture to pan and cook over moderately low heat, stirring, until 170° F on a candy thermometer.
5. Remove pan from heat. Scrape seeds from vanilla bean into mixture until combined well and discard pod.
6. Stir sour cream into custard until combined well and strain through a fine sieve into a bowl.
7. Stir sour cream into custard until combined well and strain through a fine sieve into a bowl.
8. Chill custard until cold and freeze in an ice-cream maker.

Additional Information

Course:

Notes

- *You may substitute your favorite store bought ice cream.*