

Toasted Coconut Ice Cream - originally created by Nicole Lang, I found the recipe on Food52

- 2 cups dried coconut, unsweetened (make sure the pieces are very small)
- 4 egg yolks
- 2 cups whole milk
- 1 cup sugar
- 1 vanilla bean (or 1 teaspoon of vanilla extract if you don't have a bean)

Toast one cup of the coconut. (This can be done in a 350° oven, stirring it a few times so it browns evenly. I usually do it in a small skillet on the stove, swirling it often to brown it evenly and keep it from burning.)

In a bowl, combine sugar and eggs. Stir to incorporate. (This is a thick mixture.)

Heat milk and vanilla bean (or extract) over medium heat. Add egg mixture, stirring constantly so the egg doesn't scramble. Add one cup of UN-toasted coconut. When mixture is thick and glossy and coats the back of a spoon, remove from heat and cool. Keep in fridge for at least four hours or overnight.

When you are ready to freeze the mixture, strain out the vanilla bean (if using) and coconut. Discard. Pour into ice cream maker and follow the instructions for the model. When it reaches the consistency of soft serve ice cream, add the toasted coconut. Put into a container and freeze until ready to eat.

Serve plain or with a drizzle of fresh lime juice, or chocolate syrup.