Our State eats

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Sweet Corn Custard Ice Cream Sundaes

Makes 1½ quarts.

- **4 ears fresh corn on the cob**
- **2 cups heavy cream**
- **1 cup whole milk**
- **½ teaspoon kosher salt, divided**
- **¾ cup plus 2 tablespoons granulated sugar, divided**
- **6 large egg yolks**
- **1 ounce full-fat cream cheese**
- **2 teaspoons vanilla extract**

Cut kernels off the cobs and add them to a medium-size saucepan; there should be about 2 cups of kernels. Using a spoon, scrape cobs to remove as much liquid as possible into the pan. Halve cobs crosswise and set aside.

Pour cream and milk into pan. Add ¼ teaspoon salt and 2 tablespoons granulated sugar. Bring just to a simmer over medium-high heat, stirring occasionally. Remove pan from heat and add reserved cobs to the mixture. Cover and let stand at room temperature for 2 hours.

Remove cobs and scrape remaining liquid off the cobs into the pot; discard them. Strain corn mixture through a fine-mesh sieve into a bowl, pressing firmly on the solids to remove as much liquid as possible. Discard corn. Return strained liquid to the saucepan.

In a large bowl, whisk together eggs yolks and remaining sugar.

Warm the corn liquid over medium heat until it begins to steam and form small bubbles around the edge. Add about half of the warm liquid into the egg mixture in a slow, steady stream, whisking continuously until combined. Return mixture to saucepan and whisk until smooth. Add cream cheese and remaining ¼ teaspoon salt. Cook over medium heat, stirring slowly and continuously with a spatula until the custard thickens enough to coat the spatula, 8 to 10 minutes. Remove from heat and stir in vanilla.

Pour custard into a clean bowl. Create an ice bath by filling a larger bowl with ice, water, and a big pinch of salt. Sit the custard bowl in the ice bath and let stand until the custard cools, stirring occasionally.

Cover the cooled custard tightly. Refrigerate until deeply chilled (40°), at least 4 hours and up to overnight.

Pour the chilled custard into an ice cream maker and process according to manufacturers' directions. When frozen, the custard will have the consistency of soft serve. For firmer ice cream, transfer it into a container with a tight-fitting lid and freeze overnight.

Serve with:

Caramel or butterscotch sauce, for drizzling

Caramel corn, for sprinkling

RECIPE BY SHERI CASTLE / PHOTOGRAPHY BY TIM ROBISON