



## Cinnamon Toast Ice Cream

---

Yield: approximately 2000g

450g whole wheat bread, sliced and thoroughly toasted  
2000g whole milk

1300g bread infused milk  
80g glucose powder  
75g nonfat dry milk  
120 granulated sugar  
8g ice cream stabilizer  
40g trimoline  
240g pasteurized egg yolks  
150g heavy cream (35% fat)  
120g sugar  
5g Saigon cinnamon

1. Combine toasted bread and milk. Allow to soak overnight; strain through a chinois, pressing to release as much moisture as possible.
2. Place infused milk in a sauce pan. Whisk in dry milk and glucose to rehydrate and bring to a boil.
3. Meanwhile, combine first measurement of sugar and stabilizer. Whisk into egg yolks, along with the trimoline.
4. Temper hot cream into yolk mixture. Return to low heat and cook, stirring, until slightly thickened or 185°F/85°C. Add the heavy cream.
5. Remove from heat and chill in an ice water bath. Allow mixture to mature at least 12 hours.
6. Process in batch freezer. Combine remaining sugar and cinnamon, stir into spun ice cream base.