



Toasted brioche bread ice cream with a raspberry and red wine sauce

Ingredients for one liter and a half of ice cream :

500 ml 2% milk
500 ml 35% whipping cream
8 egg yolks
250 ml sugar
One third (1/3) of a brioche bread
Raspberries (third of a tray per person)
Red wine (50 ml per person)
Butter (one knob per person)

Methodology :

Slice the bread and toast the slices in a toaster or oven. Once toasted, grind the slices in a food processor to obtain a powder.

In a saucepan, bring the milk and cream to boiling point, add the brioche bread powder and reduce the heat to let it infuse.

In the meantime, whisk the egg yolks until light and fluffy, gradually adding the sugar. Pour the milk-cream mixture over the egg yolks and cook until mixture reaches 84°C.

Let it cool and mix in an ice cream maker.

To serve, melt the butter in a pan and heat the raspberries, deglaze with the red wine, let it reduce until the desired consistency is reached... Enjoy!

*Recipe created for
Boulangerie Au Pain Doré
by Martin Juneau
Chef, La Montée*