

Peanut Pepsi Bourbon Float



Ingredients:

-2 cups Peanut Ice Cream

(To make peanut ice cream: 1 cup Milk, 2 cups Heavy Cream, 3 cups Salt-Roasted Peanuts, Divided, 8 Egg Yolks, Pinch of salt, 1 cup Granulated Sugar, 1 tsp Vanilla extract)

-16 oz. Pepsi

-4 oz. Bourbon

To Make the Ice Cream:

In a 1-quart container with a lid, stir together the milk, heavy cream and 1 1/2 cups of the peanuts. Tuck this in the refrigerator overnight. Roughly chop the remaining peanuts and set aside. The next day, whisk together the egg yolks, salt, sugar and vanilla extract in a medium bowl. In a 2-quart saucepan, heat the heavy cream and peanut mixture to just under a boil. Slowly whisk half of this mixture into the yolks, taking care not to scramble them. Transfer the tempered yolks to the saucepan and, stirring the whole time, cook until the mixture thickens slightly and coats the back of the spoon. Strain it all through a fine-mesh sieve and discard the tired peanuts. Chill the ice cream base thoroughly – ideally overnight. Freeze the ice cream in your ice cream machine according to the manufacturer’s instructions. During the last few minutes of freezing, pour in the chopped peanuts. Let the ice cream spend at least 3 hours in your freezer before serving.



For the floats, chill 4 glasses. Drop a nice scoop of Peanut Ice Cream in the bottom of the glass, top with roughly 1/2 cup Pepsi and finish with bourbon.