Strawberry Ice Cream

3 cups half-and-half

6 egg yolks

1 cup sugar

Pinch of salt

2 cups sliced strawberries

1 tsp. vanilla extract

In a saucepan over medium heat, warm the half-and-half until steam begins to rise from the surface, 4 to 5 minutes.

In a heatproof bowl, whisk together the egg yolks, sugar and salt until blended.

Gradually add the hot half-and-half, whisking constantly until fully incorporated.

Transfer the mixture to a clean saucepan and set over medium-low heat.

Cook, stirring constantly with a wooden spoon or spatula, until the custard is thick enough to coat the back of the spoon and leaves a clear trail when a finger is drawn through it, 8 to 10 minutes; do not allow the custard to boil.

Pour the custard through a fine-mesh sieve set over a clean bowl.

Stir in the strawberries and vanilla.

Nestle the bowl in a larger one filled halfway with ice and water and cool the custard to room temperature, stirring occasionally.

Refrigerate until cold, at least 1 hour.

Transfer the custard to an ice cream maker and freeze according to the manufacturer's instructions.

Transfer the ice cream to a freezer-safe container.

Cover and freeze until firm, at least 3 hours or up to 3 days, before serving.

Makes about 1 quart.