

Custard vs Ice Cream (vsdiff.com)

<u>Custard</u>	Comparison Feature	<u>Ice Cream</u>
Rich, smooth, and creamy dessert made with egg yolks, milk, sugar, and flavorings.	What It Is	Frozen dessert made from cream, milk, sugar, and flavorings, usually without egg yolks.
Contains a minimum of 1.4% egg yolk solids (in the U.S.) giving it a custard-like texture.	Key Ingredients	Typically made with cream and sugar. Some recipes include stabilizers, emulsifiers, or eggs, but not mandatory.
Denser and creamier due to slower churning and higher egg content.	Texture & Creaminess	Lighter and airier because of more vigorous churning, which incorporates more air ("overrun").
Egg yolks contribute to a rich, custard-like flavor and smooth mouthfeel.	Flavor Profile	Flavor is generally sweet and creamy, but less rich than custard. Can include endless flavor variations.
Typically served in smaller portions due to richness.	Serving Size	Served in larger portions as it is lighter and easier to scoop.
Originated in French and American culinary traditions.	History & Origin	Has global origins; modern ice cream was popularized in Europe and North America.
Requires careful cooking to avoid curdling of egg yolks.	Preparation Method	Easier to prepare, often simply churned or frozen directly without eggs.
Best for those who prefer a richer, velvety, and luxurious frozen dessert.	Best Suited For	Perfect for those who enjoy a lighter, creamy, and versatile frozen treat.

Source: <https://vsdiff.com/custard-vs-ice-cream/>