



Mocha Chip Gelato

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/3 cup sugar - 1 tablespoon cocoa powder - 2 tablespoons instant coffee granules - 2 cups milk - 1 tsp corn starch - 1 1/2 tsp vanilla - 2 oz fine quality bittersweet chocolate(finely chopped)

Instructions

1. Get a large bowl full of ice cold water. 2. Stir together 1/4 of the milk and the cornstarch in a measuring cup and let it sit while you whisk together sugar, cocoa and remaining milk in a saucepan over medium heat. Bring to a boil while continuing to stir and add in coffee granules. 3. Add the cornstarch/milk mixture to the saucepan and bring to a boil again. Immediately remove from heat. 4. Stir the mixture and add vanilla and half of the chocolate - keep whisking! 5. Place saucepan in that bowl of ice water and whisk away! Place the mocha mixture in a container and put in fridge overnight. 6. The next day, make your icecream according to your icecream maker's instructions. Add the remaining chocolate pieces about 5 minutes before the mixture is done churning.