Chocolate

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes about 1 quart

2 1/2 cups heavy whipping cream
1 1/2 tbsp unsweetened cocoa powder
2 1/2 ounces bittersweet chocolate pieces
3 ounces semi-sweet chocolate pieces
1 ½ cups whole milk
3/4 cup sugar
pinch of salt
5 large egg yolks
¼ tsp vanilla extract

Instructions

Be sure to freeze you ice cream maker’s bowl for the required amount of time.

In a saucepan, warm 1 cup of cream and cocoa powder, whisking together until blended. Bring it to a boil, reduce heat and simmer on a low boil for 30 seconds, whisking constantly. Remove from heat and add both chocolates, stirring until smooth. Add another cup of cream and place into a large bowl with a mesh strainer over the top for later.

In the same cleaned saucepan, warm milk, sugar and salt over low and in another bowl, whisk the egg yolks. Pour the warm milk mixture into the egg yolks, whisking constantly and then place back into the saucepan. Over medium heat, stir the mixture constantly until it thickens and coats the back of a spatula. Pour this into the strainer over the chocolate mix and stir until smooth, then add the vanilla extract. Allow this to cool and place into airtight container and place in the freezer for a few hours until chilled.

When you remove it from the freezer, add the remaining ½ cup of cream and mix until smooth. Freeze in the ice cream maker according to the instructions of the maker. My ice cream took about 25-30 minutes and came out very creamy but I placed it into the freezer before having some and then gave the rest of the 2 quarts to my dad-just kidding. We all had our share.