**Chocolate ice cream recipe**

**Ingredients:**

1. 7 ounces dark chocolate, chopped
2. 1 ¼ cups aquafaba
3. ½ teaspoon xanthan gum
4. ½ cup confectioners' sugar
5. 2 teaspoons vanilla sugar

**Process:**

* **Step 1 :** Melt chocolate in top of a double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Let cool slightly, about 10 minutes.
* **Step 2** **:**Pour aquafaba into the bowl of a stand mixer fitted with a whisk attachment. Beat on high speed until fluffy and quadrupled in volume, about 1 minute. Add xanthan gum and beat for 30 seconds. Add confectioners' sugar and vanilla sugar; continue beating until foam is firm and glossy, about 2 minutes more.
* **Step 3 :** Fold melted chocolate gently into whipped foam until thoroughly incorporated. Transfer to a lidded container.
* **Step 4 :** Freeze until firm, 8 hours to overnight.

**References -** <https://www.allrecipes.com/recipe/247389/lina-and-jens-delicious-vegan-chocolate-ice-cream/>