



Thinking of you
Electrolux



RECIPES by
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DESSERT

CHOCOLATE ICE CREAM WITH TABLEA

While doing a show in Camiguin, I was tasked to do a spiel while having a sip of hot chocolate with the popular pastel pastry. Everyone knows those little custard buns are delicious but the chocolate blew me away. I completely forgot the spiel as I ate up the bun and savored the delicious hot brew made from the local tablea. It only reinforced my belief that our local unprocessed chocolate is simply the best and can be used not only for beverages but also for desserts. Now, every time I travel around the Philippines and have a chance to go to the local market, I always look for tablea.

PROCEDURE

In a medium bowl, whisk the egg yolks with the sugar until light colored. Set aside. In a medium saucepan, heat cream then add salt, tablea, and cocoa powder using your Electrolux cooking range. Stir to dissolve. The mixture will be a bit grainy. Once the chocolate is melted and the cream becomes hot, pour 1/4 of it to the beaten egg yolk mixture. Stir to blend then add back to the saucepan. Pour in heavy cream. Stir constantly over medium heat for 10 minutes, or until the mixture coats the back of a spoon. Cool.

When mixture is cool, beat with a wire whisk then place in the freezer of your Electrolux refrigerator or in an ice cream machine. Repeat the process four more times in the span of 10 hours to incorporate air into the mixture. Serve in cones or cups topped with more shaved tablea.

INGREDIENTS

9 pcs	Egg yolks
1 cup	Sugar
3 cups	Cream
pinch	Salt
2 cups	Unsweetened local chocolate (tablea), grated
1/3 cup	Cocoa powder
1 cup	Heavy cream

