



# Chocolate

This chocolate ice cream is a rich, custard-style ice cream with no raw eggs!

## Recipes

- 1 cup milk
- $\frac{3}{4}$  cup sugar
- 2 tablespoons unsweetened cocoa powder
- $\frac{1}{4}$  teaspoon salt
- 3 egg yolk, lightly beaten
- 2 ounces semisweet chocolate, chopped
- 2 cups heavy cream
- 1 teaspoon vanilla extract

## Steps:

1. Combine milk, sugar, cocoa powder, and salt in a saucepan over medium heat. Bring to a simmer, stirring constantly.
2. Place egg yolks into a small bowl. Gradually whisk in about  $\frac{1}{2}$  cup of hot milk mixture, then return to the saucepan. Heat and stir until thickened, but do not boil.
3. Remove from the heat and stir in chopped chocolate until melted.
4. Pour into a chilled bowl and refrigerate, stirring occasionally, until cold, about 2 hours.
5. Stir in cream and vanilla. Pour into an ice cream maker and freeze according to manufacturer's directions.