

1 min read

# No-churn Chocolate Ice Cream



This chocolate ice cream is extremely creamy, rich and delicious. It's super easy and requires only 5 ingredients! I highly recommend giving this a try. Trust me, you won't be disappointed. Let's take a look at the recipe!



Servings : 4

Ingredients :

- Dark chocolate - 60g
- Milk - 2 tbsp
- Heavy cream - 200ml
- Condensed milk - 80ml
- Chocolate chips/chopped chocolate - 50g

Instructions :

1. Finely chop up the dark chocolate and add it to a bowl.
2. Heat the milk on the stove or in the microwave until it's steaming hot. Then pour it on top of the chopped chocolate and let it sit for 2 minutes. Then give it a good mix with a spoon or a whisk until the chocolate is fully melted and everything is well combined and smooth.
3. Set this prepared ganache aside to cool while we make our ice cream base.
4. To a large bowl, add in the chilled heavy cream. The cream needs to be extremely cold so that it whips up properly. Whip the cream using a hand mixer or a whisk for 5-10 minutes or until it has soft peaks.
5. Add in the condensed milk and whip again.
6. Now, add in the cooled ganache and mix.
7. Add in the chocolate chips/chopped chocolate and fold using a spatula.
8. Now, take an air-tight container and pour in the prepared ice cream mixture. Put on the lid and pop it in the freezer for 8 hours or overnight.
9. Once it's nicely set, scoop it out and enjoy!

