

This classic Hawaiian dish is a ground beef patty above a pile of white rice, smothered with caramelized onion gravy and topped with a fried egg. Set a bowl over an ice bath

- |   |            |                       |  |
|---|------------|-----------------------|--|
| 1 | 1 1/2 cup  | Heavy Cream           | In med saucepan over medium heat, combine. Whisk until well combined, stir until 160 F   |
|   | 1/2 cup    | Almond Milk           |  |
|   | 1/3 cup    | dark cocoa powder     |  |
|   | 1/3 cup    | Swere Sweetener       |  |
|   | 1/3 cup    | Xylitol               |  |
| 2 | 3          | Egg Yolks             | Whisk yolks in a medium bowl. Slowly add 1 cup of cream mixture, whisking. Add back to saucepan, whisking. Cook till 165 F, or spoon-coating |
| 3 | 2 oz       | unsweetened chocolate | Remove from heat. Add chopped chocolate. Sit 5 min, then whisk till smooth.  |
| 4 |            |                       | Pour into icy bowl, cool 10 min. Wrap, fridge for 3 hours  |
| 5 | 1/4 cup    | Almond Milk           | Whisk in the rest.   |
|   | 1 1/2 tbsp | vodka                 |  |
|   | 1/2 tsp    | vanilla extract       |  |
|   | 1/8 tsp    | salt                  |  |
| 6 |            |                       | Churn to directions of curner  |
| 7 |            |                       | freeze till firm   |