

THE DARKEST CHOCOLATE ICE CREAM IN THE WORLD

INGREDIENTS

chocolate syrup -

- 1/2 cup unsweetened cocoa powder
- 1/2 cup strong brewed coffee
- 1/2 cup sugar
- 1 1/2 oz. bittersweet chocolate (55-70% cacao), finely chopped

ice cream base -

- 2 cups whole milk
- 1 T + 1 t cornstarch
- 1 1/2 oz. (3 T) cream cheese, softened
- 1/8 t fine sea salt
- 1 cup heavy cream
- 1/2 cup sugar
- 2 T light corn syrup

equipment -

- one 1-gallon Ziploc bag
- ice cream maker

DIRECTIONS:

1. Make chocolate syrup. Combine the cocoa, coffee, and sugar in a small saucepan. Bring to a boil over medium heat, stirring to dissolve the sugar. Boil for 30 seconds. Place chopped chocolate in a large bowl. Remove from heat and pour over chopped chocolate. Let stand for 5 minutes. Whisk until smooth. Set aside.
2. Make ice cream base. Place 2 tablespoons of the whole milk in a small bowl. Slowly add the cornstarch and whisk until combined to make a smooth slurry. Add cream cheese and salt to chocolate syrup and whisk until smooth. Meanwhile fill a large bowl with ice and water.
3. Combine the remaining milk, cream, sugar, and corn syrup in a 4-quart saucepan. Bring to a rolling boil over medium-high heat. Boil for 4 minutes. Remove from heat and gradually whisk in the cornstarch slurry. Bring the mixture back to a boil over medium-high heat, stirring with a heatproof spatula, until slightly thickened (about 1 minute). Remove from heat.
4. Gradually whisk hot milk mixture into the chocolate mixture until smooth. Transfer mixture to a 1-gallon Ziploc bag and submerge sealed bag in the ice bath. Let stand, adding more ice as necessary until cold (about 30 minutes).
5. Pour into your ice cream maker and freeze according to the manufacturer's instructions. Once churned, pack ice cream into a storage container, pressing a piece of parchment directly onto the surface. Seal with an airtight lid. Freeze for at least 4 hours.