



[/ Home](#) / [Recipes & Pairings](#) / [Dessert Recipes](#) / [Dark Chocolate Ice Cream](#)

Dark Chocolate Ice Cream



Provided by: K+M: Thomas Keller + Armando Manni

INGREDIENTS:

Heavy Cream 115ml

Whole Milk 350ml

Cane Sugar 100g.

Egg Yolks 5 ea.

Dark Chocolate (77% Nicaragua) 125g.

METHOD:

1. Cut chocolate into ¼" pieces and reserve in mixing bowl.
2. Add egg yolks to medium mixing bowl.
3. Combine heavy cream, milk, and sugar in a heavy bottom sauce pot and bring up to a quick scald.
4. Pull away from heat and temper 2 ounces (using ladle) of hot liquid into egg yolks.
5. Next add tempered yolk mixture back to pot with remaining liquid.
6. Using rubber spatula, place back on heat source, and cook until mixture is nappe, or coats the back of the spatula.
7. Strain hot mixture over chocolate and whisk to emulsify.
8. Cool mixture over ice bath, and cool completely.
9. Pour chilled liquid into Paco Jet canister, cover, and freeze.

Featured in this Recipe



77% DARK BLENDED MORCEAUX



CANE SUGAR