

Super Chocolate Ice Cream

Servings: 8

Prep Time: 10min

Cook Time: 30min



Ingredients

- 3/4 cup (185g) sugar
- 1 cup (250ml) milk
- 1/4 teaspoon salt
- 2 tablespoons unsweetened cocoa
- 3 egg yolks, lightly beaten
- 60g dark chocolate, chopped
- 2 cups (500ml) thickened cream
- 1 teaspoon vanilla essence

Directions

1. Combine sugar, milk, salt and cocoa in a saucepan over medium heat, stirring constantly. Bring to a simmer.
2. Place the egg yolks into a small bowl. Gradually stir in about 1/2 cup of the hot liquid then return the contents of the bowl to the saucepan. Heat until thickened, but do not boil.
3. Remove from the heat and stir in the chopped chocolate until the chocolate is melted. Pour into a chilled bowl and refrigerate for about two hours until cold, stirring occasionally.
4. When chocolate mixture has completely cooled, stir in the cream and vanilla. Pour into an ice cream maker, and freeze according to manufacturer's directions.