

untagged, needs pic, incomplete



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Ice Cream

Date added: 2024/07/21

Ingredients

Ben's Chocolate

- 4oz Ghirardelli 60% cacao chocolate
- 2 Egg Yolks
- 1 cup Whole Milk
- 1 cup Sugar
- 1 cup heavy/whipping cream
- 1 tsp Vanilla
- ¼ tsp salt

Sublist 2

- item 1
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Method

1. In a microwave safe bowl, heat chocolate in 30 second intervals, until fully melted.
2. Add milk to the chocolate and whisk to combine, return to microwave for 30 seconds if needed.
3. In your stand mixer, add egg yolks and whisk until fluffy (~1 minute)
4. Add sugar and whisk until fully incorporated, then whisk 1 additional minute.
5. Add cream, vanilla, and salt. Whisk to blend.
6. Add chocolate mixture and whisk until combined.
7. Place finished mixture in fridge until cold (~3 hours), or overnight.
8. Make ice cream according to machine directions.

Notes

Inspired by: Ben's chocolate is from [Ben & Jerry's Homemade Icecream & Desert Book](#)

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

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