



# Chocolate Ice Cream

By Pamela Endres on 5. June 2020



Preparation time: About **15 min.**

## Ingredients (**about 20 scoops**)

- 4 egg yolks
- 60 g sugar
- 400 ml heavy cream
- 200 ml milk
- 150 g chocolate
- 1 tbsp cocoa powder

## Preparation:

Mix the yolks and sugar and beat until light and creamy. Combine the heavy cream and milk in a pot and heat it up, but don't boil it. Roughly chop the chocolate, add it to the milk mix together with the cocoa powder and stir until melted. Gradually whisk the egg mixture into the hot milk and bring the slowly heat it up to 75° C while stirring constantly. Take off the heat, then let it first cool down to room temperature and chill it in the fridge afterwards.



Tip:

If you like nuts, you can also fold in chopped nuts instead of the chopped chocolate.

## Our Recommendations



Ice-Cream Maker IC 110

>>> ***Recipe from Fräulein Zebra.***

---

[#chocolate ice cream](#) [#ic 110](#) [#ice](#) [#recipe](#) [#steba](#)



Posted in [Kitchen Gadgets](#).

---

[< Previous](#)

[Next >](#)



Qualität. Verlässlichkeit. Kompetenz.