



JERNEJ KITCHEN

CHOCOLATE CHERRY ICE CREAM

Chocolate Cherry Ice Cream recipe is made in minutes, using only 6 ingredients. It's creamy, light, yet crunchy, made without an ice cream machine.

MAKES	1.5	LITERS OF ICE CREAM (20 SCOOPS)
PREPARATION:	10	MINUTES
FREEZING:	240	MINUTES
TOTAL TIME:	250	MINUTES

CHOCOLATE CHERRY ICE CREAM

- 500 g (2 cups) heavy cream
- 150 g (1/2 cup) greek yogurt
- 300 g (1 cup) condensed milk
- 120 g (2/3 cup) frozen sour cherries, pitted
- 100 g (3.5 oz) shaved dark chocolate
- 100 g (3.5 oz) biscuits like Amaretti, Zaletti, Biscotti

TOOLS AND EQUIPEMENT

- bowl
- electric mixer
- spatula
- baking dish

ICE CREAM

Add cold heavy cream, yogurt, and condensed milk to a large bowl. Using an electric mixer, mix at medium speed for about 4 - 6 minutes or until the mixture is combined and soft peaks form.

TIP

[Feel free to use a stand mixer for this step.](#)

MAKE THE ICE CREAM

Add most of the sour cherries or cherries to the cream mixture along with the shaved chocolate and roughly chopped biscuits. Set about 2 tablespoons of the ingredients aside for the decorations. Gently stir everything together using a spatula, try to keep the volume.

FREEZE AND SERVE

Pour the ice cream mixture into a baking dish with a volume of 1.5 liters or approx. 20 cm x 10 cm x 10 cm or 8-inch x 4-inch x 4-inch in size. Sprinkle the saved ingredients on top and place the ice cream in the freezer for at least 4 - 6 hours or overnight. Before serving, place at room temperature for 5 - 10 minutes.