



JERNEJ KITCHEN

CHOCOLATE ICE CREAM

The secret of this homemade chocolate ice cream is in good quality chocolate and cacao nibs.

SERVES 6
PREPARATION: 40 MINUTES

CHOCOLATE ICE CREAM

1400 ml whole milk (3.25% + fat)

5 gelatin sheets (optional)

60 g honey

200 g brown sugar

400 g good quality chocolate (70% cocoa)

50 g cacao nibs

TOOLS AND EQUIPEMENT Sponsored

bowl

saucepan

hand blender

good quality blender

GELATIN

Gelatine is optional. It makes for a good stabilizer, which means that it reduces the rate of ice cream meltdown, it prevents shrinkage during storage and increases viscosity. If you are using gelatine sheets, put them in a cup, fill with ice cold water and leave for about 10 minutes.

CHOCOLATE

Place the chocolate into a bowl. Place the milk, honey and brown sugar into a saucepan over medium heat until it almost starts to boil. Remove immediately and pour over the chocolate. Whisk to combine. Add the cacao nibs and a pinch of salt. Add the dry gelatine sheets and blend until smooth and silky, using a hand blender. Cool in a refrigerator.

TIP

Once it's cool, pour into an ice cream maker and process according to the manufacturer's directions. If you don't have an ice cream maker, follow the next step.

FREEZE FOR UP TO 8 HOURS OR OVERNIGHT

Once the ice cream is cool enough, cover and store for 4 to 8 hours or until it freezes completely in your fridge.

BLEND

Remove the chocolate ice cream from the container, cut into smaller pieces and blend in a good quality blender on the highest speed for 3 - 4 minutes.

SERVE

You can serve immediately or store in a freezer for another hour for even more silky and creamy texture. Store in a freezer for up to 3 weeks.