



JERNEJ KITCHEN

BEST HOMEMADE MINT CHOCOLATE CHIP ICE CREAM

Mint Chocolate Chip Ice Cream is one of the best no-churn ice cream recipes ever. Homemade and super easy to make. Made with fresh mint and dark chocolate.

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| | FOR | 500 | ML |
| PREPARATION: | | 30 | MINUTES |
| FREEZING: | | 240 | MINUTES |
| TOTAL TIME: | | 270 | MINUTES |

MINT CHOCOLATE CHIP ICE CREAM

2 gelatin sheets, soaked and drained (approx. 3g) (optional)

50 g fresh peppermint leaves (2 cups)

150 g sugar (5 oz or $\frac{3}{4}$ cup)

240 g milk (1 cup)

350 g whipping cream (12.3 oz)

3 tbsp sugar (for whipping cream)

100 g dark chocolate, chopped

TOOLS AND EQUIPEMENT

pot

sieve

bowl

blender or food processor

saucepan

airtight container

MINT BASE

Place a pot filled with water (approx. $\frac{3}{4}$ of the pot) over medium-high heat. Bring to a boil. Add the mint leaves and boil for approx. 30 second, then immediately drain and transfer to a large bowl filled with ice or cool them under ice-cold running water. When they are completely cold, squeeze the water out of them and add to a powerful blender or food processor. Add sugar and pulse 4 - 6 times until mint paste forms. Add milk and blend until completely smooth, for about 2 minutes.

TIP

It's important to only use mint leaves, without the stems - those tend to be too bitter.

MINT ICE CREAM BASE

Place one-third of the mint base to a clean saucepan, heat the mixture, then remove from the heat and add soaked and drained gelatin sheets. Stir until the gelatin has completely dissolved. Add to the rest of the mint base mixture. Stir to combine. Transfer to an airtight container and place in the fridge for 1 hour or until completely cold. Check the instructions above if you are using an ice cream machine.

TIP

If you are using agar-agar instead of gelatin, add 1 tsp (approx. 2g) of agar-agar. If you are using agar-agar, make sure to bring the mixture to a boil before adding the agar-agar.

HOMEMADE MINT CHOCOLATE CHIP ICE CREAM

In a bowl beat the whipping cream with sugar until stiff peaks form. Remove the airtight container with no-churn mint ice cream from the fridge. Gradually (in three additions) gently

fold the mint ice cream base into the whipped cream mixture using a spatula. Only add the next addition once the first one has been completely incorporated. Transfer the mixture to a clean ice cream container. Sprinkle with 1/2 teaspoon of salt and add the chopped dark chocolate. Gently stir to combine. Don't overwork it, or the chocolate will end up at the bottom.

TIP

The ice cream mixture will be slightly runny and that is okay. Don't worry, once the ice cream freezes, it will become creamy and delicious.

FREEZE AND SERVE

Freeze the Mint Chocolate Chip Ice Cream for 3 - 4 hours or overnight. Scoop, serve and enjoy your homemade ice cream. Store in an airtight container and freeze for up to 2 weeks.