



Chocolate Gelato

Oscar · 28/09/2024



Prep Time

9 hrs 20 mins

Difficult

Medium

Servings

9 hrs 50 mins

Description

This gelato is a super chocolaty Italianstyle ice cream Using the best ingredients possible really makes a difference I use 70 chocolate in it

Ingredients

- - 2 ¼ cups whole milk - ½ cup white sugar
- divided - ½ cup heavy cream - ½ cup unsweetened cocoa powder - ½ cup chopped dark chocolate - 4 egg yolks

Instructions

1. Heat milk
2. 1/2 of the sugar
3. and cream in a heavy saucepan until simmering and sugar is dissolved
4. about 5 minutes
5. being careful not to scorch milk. Remove from heat and whisk in cocoa powder and dark chocolate until well combined. Allow to cool slightly. Meanwhile
6. beat egg yolks and remaining sugar in a large bowl using a whisk or electric beater until thick and pale yellow. Add about 1 cup of the slightly cooled chocolate mixture in a slow stream to avoid cooking eggs
7. whisking constantly until well combined. Add the remaining chocolate mixture and return the saucepan to medium-low heat. Stir constantly until thickened enough to coat the back of a spoon
8. about 5 minutes more. Strain custard through a sieve into a bowl and cover with plastic wrap
9. touching the surface to prevent skin from forming. Refrigerate for 8 hours to overnight. Pour cold custard into an ice cream maker and freeze according to manufacturer's instructions
10. about 20 minutes. Transfer to an airtight container and freeze until hardened
11. about 1 hour. Cook's Notes: You can add crushed cookies or chocolate chips halfway through for an added dimension of texture to the recipe. I put 8 servings because this recipe is so super chocolaty that a small serving would satisfy the greatest of chocolate cravings. If you were looking at it as a normal ice cream
12. I would say it is around 4 servings.