



Strawberry Chocolate Chip Ice Cream

Oscar · 28/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

12 hrs 30 mins

Description

Strawberry ice cream and dark chocolate chips

Ingredients

- - 1 quart strawberries
- hulled and sliced - 1 cup white sugar
- divided - 1 tablespoon lemon juice - 2 cups heavy whipping cream
- divided - 1 cup whole milk - 6 egg yolks - 1 teaspoon vanilla extract - 1 pinch salt - 8 ounces dark chocolate chips - ice cubes

Instructions

1. Blend strawberries
2. 1/4 cup sugar
3. and lemon juice in a food processor until strawberries are coarsely chopped. Transfer mixture to a bowl and refrigerate until chilled
4. about 1 hour. Heat 1 cup heavy cream
5. milk
6. and 3/4 cup sugar in a saucepan over medium-low heat until warmed through and sugar is dissolved
7. about 5 minutes; remove from heat
8. cover
9. and allow cream mixture to cool for 30 minutes. Whisk egg yolks together in a bowl. Slowly pour the warm cream mixture into the egg yolks
10. whisking constantly. Transfer warmed egg mixture back to the saucepan. Heat egg yolk mixture over medium heat
11. constantly stirring and scraping the bottom of the saucepan
12. until custard thickens enough to coat the back of a spatula
13. about 5 minutes. Pour remaining 1 cup heavy cream into a large bowl and set a strainer atop the bowl. Slowly pour custard through strainer and stir. Add vanilla extract and salt. Stir chilled strawberry mixture and chocolate chips into custard. Place ice cubes into a large bowl and add water; stir. Place the bowl of strawberry-chocolate mixture into the ice bath and allow mixture to cool to room temperature
14. stirring occasionally
15. about 10 minutes; remove bowl from ice bath and cover with plastic wrap. Refrigerate until well chilled
16. 8 hours to overnight. Pour chilled mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches "soft-serve" consistency. Transfer ice cream to a lidded container. Cover surface with plastic wrap and seal. For best results
17. ice cream should ripen in the freezer for at least 2 hours or overnight.