



Simple Chocolate Ice Cream

Oscar · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

2 hrs 50 mins

Description

This is a pantryfriendly recipe for custardstyle chocolate ice cream No heavy cream or corn starch is necessary and its successful with 2 milk yet the results are still creamy and smooth A digital kitchen thermometer is highly recommended while cooking to ensure youve reached the proper cooking temperature

Ingredients

— - 4 large eggs - 2 cup cocoa powder - 1 ½ cups milk - 1 (12 fluid ounce) can evaporated milk - 1 cup white sugar - 1 teaspoon vanilla extract - ice

Instructions

1. Fill sink with several inches of ice water. Beat eggs and cocoa powder in a bowl until well-blended and smooth. Heat milk
2. evaporated milk
3. sugar
4. and cocoa powder mixture in a heavy-bottomed saucepan over medium-low heat
5. whisking constantly
6. until custard comes to 180 degrees F (82 degrees C)
7. about 10 minutes. The custard should be thick enough to coat the back of a spoon. Remove saucepan from heat and immediately transfer to sink to halt cooking. Continue to stir custard until cooled; stir in vanilla extract. Pour custard into an ice cream maker once it reaches 40 degrees F (4 degrees C). Freeze according to manufacturer's directions until softly frozen. Transfer ice cream to a lidded container; cover surface with plastic wrap and seal. For best results
8. ice cream should ripen in the freezer at least 2 hours to overnight.