

## Chocolate Grand Marnier Ice Cream

<http://userealbutter.com/2018/01/28/chocolate-grand-marnier-ice-cream-recipe/>

modified from [\*Ice Cream Happy Hour: 50 Boozy Treats That You Spike and Freeze at Home\*](#)

1 1/2 cups whole milk  
1 1/2 cups heavy cream  
1/2 cup sugar  
pinch salt  
grated zest of 1 orange  
6 egg yolks  
6 oz. dark chocolate, chopped  
1 tsp vanilla extract  
1 1/2 tsps (1/2 envelope) powdered gelatin  
1/3 cup cold water  
1/2 cup cold (refrigerated) Grand Marnier

Heat the milk, cream, sugar, and salt in a medium saucepan until the edges begin to bubble. Remove from heat. Add the orange zest and let steep, covered, for 15 minutes. In a large bowl, whisk the egg yolks to break them up. While whisking, gradually pour a half cup of the hot cream mixture into the yolks. Continue whisking while slowly adding half of the hot cream mixture to the egg yolks. Pour the egg yolk mixture back into the pan with the remaining hot cream mixture. Turn the heat to medium and whisk or stir constantly until the custard thickens enough to coat the back of a spoon. Strain the custard through a sieve. Stir the chopped chocolate into the custard until the chocolate has completely melted. Stir in the vanilla extract. Chill the custard.

Sprinkle the powdered gelatin over the cold water and let sit for 3 minutes until the gelatin blooms. Scrape the gelatin into a small saucepan and heat it over low heat until it is dissolved. Remove from heat. Stir the chilled Grand Marnier into the gelatin. Strain the Grand Marnier mixture into the chilled chocolate custard and stir until smooth. Churn the ice cream according to your ice cream maker's instructions. Freeze the ice cream. Makes 1 quart.