

## Chocolate Ice Cream

<http://userealbutter.com/2007/10/24/chocolate-ice-cream-recipe/>

*from The Perfect Scoop by David Lebovitz*

2 cups heavy cream  
3 tbsps unsweetened Dutch-process cocoa powder  
5 oz. bittersweet or semi-sweet chocolate, chopped  
1 cup whole milk  
3/4 cup sugar  
pinch of salt  
5 large egg yolks  
1/2 tsp vanilla extract

Warm 1 cup of cream with cocoa powder in medium saucepan, whisking to thoroughly blend the cocoa. Bring to boil then reduce heat and gently simmer for 30 seconds, whisking constantly. Remove from heat and stir in chocolate until smooth. Stir in remaining cup of cream. Pour mixture into a large bowl, scraping the saucepan as much as possible. Set mesh strainer atop the bowl. Warm milk, sugar, and salt in the same saucepan. In a separate medium bowl, whisk together the egg yolks. Slowly pour the warm milk into the egg yolks, whisking constantly, then scrape the warmed yolks back into the saucepan. Stir mixture constantly over medium heat making sure to scrape the bottom and corners, until the mixture thickens and reaches nappé consistency. Pour custard through strainer and stir it into the chocolate until smooth, then stir in the vanilla. Continue to stir over ice bath until cool. Refrigerate the mixture to cool thoroughly and then freeze it in your ice cream machine per the manufacturer's instructions. Yields 1 quart.