



Cherry chocolate ice cream log

15'
Hands on

8 hours'
Hands off

1'
Cook Time

6-8
Portion(s)

1
Difficulty



Ingredients

- 80 g almonds, blanched
- 400 g ricotta
- 230 g honey
- 1 teaspoon(s) [vanilla extract](#)
- 550 g strained yogurt
- 100 g chocolate couverture 65%
- 100 g raspberries, fresh
- 150 g cherries, fresh, cut in half, pitted
- peppermint leaves, to serve

Διατροφικός πίνακας

Nutrition information per portion

496 Calories (kcal)	26.0 Total Fat (g)	13.0 Saturated Fat (g)	39.0 Total Carbs (g)
25%	37%	65%	15%
35.0 Sugars (g)	24.0 Protein (g)	3.2 Fibre (g)	1.7 Sodium (g)
39%	48%	13%	28%

Method

- Heat a [pan](#) over medium heat.
- Chop the almonds, unevenly and toast them for 1 minute, stirring often.
- Remove from heat and set almonds aside to cool.
- In a food processor, beat the ricotta and honey, until completely combined.
- Transfer mixture to a [bowl](#) and add the toasted almonds, vanilla extract and yogurt. Mix with a silicon spatula.
- Finely chop the couverture and add it to the bowl.
- Add the raspberries and cherries. Mix with a [spatula](#) until all of the ingredients are combined.
- Line a 10x22 cm baking pan with plastic wrap.
- Transfer mixture to baking pan and cover with plastic wrap, making sure the wrap directly touches the surface of the mixture.
- Place in freezer overnight, until completely frozen.
- When ready, turn out of pan and cut into pieces.
- Decorate with mint leaves and serve.