



Recipe Category / Ice Cream

Chocolate ice cream

10'

Hands on

4 hours'

Hands off

10'

Cook Time

1 kilo

Portion(s)

3

Difficulty



Ingredients

- 1 batch [ice cream base](#)
- 60 g cocoa powder
- 100 g water
- 100 g granulated sugar
- 50 g dark chocolate couverture

To serve

- cookies
- chocolate syrup
- blanched almonds, finely chopped

Διατροφικός πίνακας

Nutrition information per 100 gr.

288 Calories (kcal)	13.0 Total Fat (g)	8.6 Saturated Fat (g)	37.0 Total Carbs (g)
14%	19%	43%	14%
35.0 Sugars (g)	4.5 Protein (g)	2.1 Fibre (g)	0.17 Sodium (g)
39%	9%	8%	3%

Method

- Follow the recipe to make the [ice cream base](#).
- In a bain marie (water bath), add the remaining ingredients for the recipe. Melt them and stir continuously with a wooden stir to combine.
- Remove from heat and allow to cool a little.
- Combine the ice cream base with the mixture of melted ingredients.
- Transfer to a resealable bag. Remove all of the air and seal. Place in freezer.
- Remove bag from freezer every hour and massage gently with your hands. This is done to avoid any crystals or ice cubes to form in the ice cream and to give it as much of a velvety smooth texture as possible.
- Serve on a cookie or into a bowl, drizzle with chocolate syrup and sprinkle with the finely chopped almonds.

Tip

You can add any kind of toppings you like, ground nuts, coconut shavings, bananas, strawberries, raspberry or chocolate syrup!