



Gingered Chocolate Viennois

15'
Hands on

5'
Cook Time

4-6
Portion(s)

1
Difficulty



Ingredients

- 360 ml milk, 3,5%
- 2 tablespoon(s) cocoa powder
- 240 g milk chocolate couverture, finely chopped
- 50 g ginger, fresh, grated
- 500 g ice cream, chocolate

To serve

- 500 g heavy cream 35%
- 2 tablespoon(s) icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- truffle

Διατροφικός πίνακας

Nutrition information per 100 gr.

261 Calories (kcal)	19.0 Total Fat (g)	12.0 Saturated Fat (g)	19.0 Total Carbs (g)
13%	27%	60%	7%
18.0 Sugars (g)	3.7 Protein (g)	0.6 Fibre (g)	0.0 Sodium (g)
20%	7%	2%	0%

Method

- In a [small saucepan](#), heat the milk, cocoa powder and ginger. Bring to a boil stirring continuously with a whisk so any lumps that form, can be immediately dissolved.
- Remove from heat. Add the chocolate couverture and stir until it melts and looks shiny. Allow to cool.
- Pass the mixture through a sieve to remove the pieces of ginger.
- Pour the mixture into a mixer along with the ice cream. Beat until combined and smooth, about 2 minutes.
- In the meantime, prepare the whipped cream. Beat the heavy cream, sugar and vanilla in the mixer, until light and fluffy.
- Serve the chocolate drink in a glass, full of ice. Top with whipped cream and garnish with chocolate sprinkles or grated chocolate.