

CRAFT CHOCOLATE ICE CREAM RECIPE

Ingredient

- 2 cups heavy cream
- 1/2 cup whole milk
- 1/2 cup granulated sugar
- 1/4 teaspoon salt
- 2 teaspoons pure vanilla extract
- 4 ounces good quality organic dark chocolate, chopped

Procedure

1. In a medium saucepan over medium heat, combine the cream, milk, sugar, and salt. Stir until the sugar is dissolved and the mixture is just beginning to boil.
2. Remove from the heat and stir in the vanilla extract. Set aside to cool for 15 minutes.
3. Place the chopped chocolate in a medium bowl.
4. Pour the cooled cream mixture over the chopped chocolate and stir until the chocolate is completely melted and the mixture is smooth.
5. Pour the ice cream base into a shallow dish and cover with plastic wrap. Refrigerate for at least 4 hours or overnight.
6. Once chilled, remove the ice cream base from the refrigerator and pour into an ice cream maker. Churn according to the manufacturer's instructions.
7. Once the ice cream is ready, transfer it to an airtight container and freeze until ready to serve. Enjoy!

