

No-Churn Chocolate Ice Cream: A Simple and Delicious Recipe

For all the chocolate lovers out there, get ready to find your new favorite dessert. This



TIME
30-40 min

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INGREDIENTS

250 ml whole milk
250 ml heavy cream (at least 35% fat)
200 g dark chocolate (at least 60% cacao), finely chopped
3 large egg yolks
100 g granulated sugar
2 tablespoons unsweetened cocoa powder
1 teaspoon vanilla extract
1 pinch of salt

DIRECTIONS

1. Prepare the : Ice Cream Base: In a medium saucepan, heat the whole milk and heavy cream over medium heat until it's just about to simmer. Remove from heat.
2. Whisk : Eggs and Sugar: In a separate medium bowl, whisk the egg yolks with the sugar until the mixture is pale and thick.
3. Temper the : Eggs: Slowly and gradually pour about half of the hot milk mixture into the egg yolk mixture, whisking constantly to temper the eggs. This prevents them from cooking. Pour the tempered egg mixture back into the saucepan with the remaining milk mixture.
4. Cook the : Custard: Cook the custard over low heat, stirring constantly with a wooden spoon or spatula, until it thickens slightly and coats the back of the spoon. Do not let it boil.
5. Add the : Chocolate: Remove the saucepan from the heat. Add the finely chopped dark chocolate, cocoa powder, and a pinch of salt. Stir until the chocolate has completely melted and the mixture is smooth and glossy.
6. Add : Vanilla: Stir in the vanilla extract. Let the mixture cool to room temperature, then cover it and chill it in the refrigerator for at least 2 hours, or overnight.
7. Freeze : Without a Machine: Pour the chilled mixture into a freezer-safe container. Place it in the freezer. For the first 4 hours, stir the mixture with a fork or a hand whisk every 30-40 minutes to break up any ice crystals. After 4 hours, it will be firm enough to stop stirring.

8. Final : Freeze: Cover the container and freeze for at least 6 more hours, or overnight, until it is completely firm.

SWAPS & NOTES

Chocolate: Use a good quality dark chocolate for the best flavor.

A higher cacao percentage will give you a richer, more intense chocolate taste.

Liqueur: Adding a tablespoon of your favorite liqueur, like a coffee liqueur, rum, or a creamy liqueur, is a great trick to keep the ice cream extra smooth and creamy, as it prevents the formation of ice crystals.

Milk/Cream: The combination of whole milk and heavy cream is essential for the rich, velvety texture.

TIPS FOR SUCCESS

Temper the Eggs Slowly: This is the most important step.

If you add the hot milk to the eggs too quickly, you'll end up with scrambled eggs.

Stir Frequently: For the first few hours of freezing, stirring the ice cream is crucial for a smooth, creamy texture.

Use Good Quality Chocolate: The flavor of your ice cream is only as good as the chocolate you use.

