

Maine Arts Camp

SPECIALTY WEEK 2012

Recipe Name: Chocolate Velvet Ice Cream

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 16 - 1/2 cup portions

Yield: 2 quarts +

Quantity	Unit	Ingredient Name	Prep Notes
1 1/3	cups	Sugar	
2/3	cup	Unsweetened cocoa	
6	large	Egg yolks	Beaten lightly
5 1/3	cups	Heavy cream	
2/3	cup	Semi-sweet chocolate	grated
1 1/2	Cups	Milk	

Procedure:

- 1 In a medium sauce pan, stir together sugar and cocoa. Gradually beat in cream & milk. Bring just to a boil, turn off and stir in semi-sweet chocolate until melted. Gradually pour hot cream mixture into beaten egg yolks while beating.
- 2 Place the sauce pan inside a larger pan, add water to make a double boiler. Stirring occasionally, bring the egg yolk cream mixture up to 170°F. Pour into a shallow pan and refrigerate overnight covered with plastic wrap that is in direct contact with the surface to prevent skin formation.
- 3 Add to ice cream maker as per directions and freeze.