

# Maine Arts Camp

Summer 2013

## Recipe: Chocolate Ice Cream

Yield: 2 quarts

Quantity	Measurement	Ingredient	Preparation
10	large	Egg yolks	
10	ounces	Granulated sugar	
3	ounces	Cocoa powder	
1	quart	Milk	
3/4	cup	Heavy cream	
8	ounces	Semi-sweet chocolate chips	

1. Whisk together egg yolks, sugar & cocoa powder.
2. Combine cream & milk and bring to a boil. Temper hot milk mixture into egg yolks to bring yolks up to temperature and return yolks to simmering milk mixture. Whisk constantly over low-medium heat until the custard is thickened.
3. Remove from the heat, stir in chocolate chips and stir until melted.
4. Strain the custard and set into an ice bath under refrigeration to chill quickly.
5. Add to ice cream maker and process according to manufacturer's instructions.