

# Maine Arts Camp

Recipe: Chocolate Chocolate Chip Ice Cream

Chef Charlie Limoggio CEC

Yield: 10 Servings

Quantity	Measure	Ingredient	Special Instructions
5	Large	Egg yolks	
5	Ounces	Sugar	
1 ½	Ounces	Unsweetened cocoa powder	
1	Pint	Milk	
3	Fluid ounces	Heavy cream	
4	Ounces	Chocolate chips	
8	Ounces	Chocolate chips	

Instructions:

1. Whisk the egg yolks, sugar and cocoa powder together.
2. Combine the milk and cream and bring to a boil. Temper the egg mixture with a portion of the hot milk; return the mixture to the saucepan and continue cooking, stirring constantly, until the custard thickens.
3. Remove from the heat and add the chocolate. Stir until the 4 ounces chocolate chips, then strain, and chill. When chilled, stir in 8 ounces chocolate chips.
4. Process the custard in an ice cream maker according to the manufacturer's directions.