

Dark Chocolate Ice Cream

2 cups heavy cream
3 Tbsp unsweetened Dutch-process cocoa powder
5 ounces bittersweet or semisweet chocolate, chopped
1 cup whole milk
3/4 cup sugar
pinch of salt
5 large egg yolks
1/2 teaspoon vanilla extract

In a medium saucepan over medium-high heat, use a whisk to stir 1 cup of the cream with the cocoa powder, and bring to a boil. Reduce heat and simmer at a very low boil for 30 seconds, making sure to whisk constantly. Immediately remove from the heat. Stir in the chopped chocolate. Once smooth, stir in the remaining cream and pour into a large bowl. Set a mesh strainer on top of the bowl; set aside.

In the same saucepan, warm the milk, sugar, and salt. Using a medium bowl, whisk together the egg yolks. Working slowly to avoid cooking the eggs, pour the warm milk into the egg yolks, whisking constantly. Pour the egg yolk mixture back into the saucepan.

Using a heatproof spatula, stir the mixture constantly over medium heat until the mixture thickens and coats the spatula. Pour the custard through the strainer and stir it into the chocolate mixture until smooth. Stir in the vanilla and then cool over an ice bath, while stirring.

Chill the mixture thoroughly in the fridge, then freeze it in your ice cream maker according to the manufacturer's directions.

Source: Adapted from [The Perfect Scoop, David Lebovitz](#)