

# Chocolate Ice Cream

About 1 quart (1L)

Adapted from **The Perfect Scoop**

Be sure to use unsweetened chocolate, sometimes called “bitter chocolate” but is not the same as “bittersweet chocolate, which has sugar added and shouldn’t be used here. In France, unsweetened chocolate is called *pâte de cacao* and often says 100% on the label.

2 1/4 cups (560ml) heavy cream

1 cup (200g) sugar

6 tablespoons (50g) Dutch process cocoa powder (preferably Dutch-process)

Pinch of salt

6 ounces (170g) unsweetened chocolate, chopped in small pieces

1 cup (250ml) whole milk

1 teaspoon vanilla extract

In a medium saucepan, whisk together the cream, sugar, cocoa powder, and salt. Bring the mixture to a low boil, whisking occasionally. Just as it starts to boil, reduce the heat to a steady simmer and whisk the mixture constantly for 30 seconds.

Remove from heat and add the chopped chocolate. Whisk gently until the chocolate is completely melted, then gradually whisk in the milk and vanilla.

Pour the mixture into a blender and blend for about 30 seconds, until smooth. Chill thoroughly, then freeze in your ice cream maker according to the manufacturer’s instructions.