



*This recipe was brought to you by <http://www.suziwongcreations.net>*

## Chocolate Mud Ice Cream

Source: <http://www.petermcinnes.com.au>

### Ingredients:

900 mls thickened cream

300g good quality dark chocolate (no less than 60% cocoa),  
roughly chopped

2 tsp vanilla extract

4 egg yolks (freeze the whites for pavlova or meringue)

155g (3/4 cup) caster sugar

### Method:

1. Place the cream and chocolate into a double boiler or a heatproof bowl placed over a saucepan of simmering water. Cook over a low heat, stirring occasionally, until the cream and chocolate mixture is smooth.
2. Attach the wire whisk to the stand mixer & pour the mixture into the mixing bowl. Turn to speed 2, add the vanilla, egg yolks, and sugar, mixing for 1 minute. Place the mixture into the fridge and chill for 30 minutes or until the mixture is just chilled but not set firm.
3. Attach the ice cream attachment to the stand mixer & turn to speed 1. With the machine running, slowly add the chocolate mixture to the freezer bowl. Churn for 25 minutes until a soft serve ice cream results. The mixture will be just rising up onto the paddle (churn). Alternatively follow the instructions for your ice cream maker.
4. When the mixture is ready, remove from the freezer bowl and serve immediately as a soft serve or spoon into an airtight container,

seal and freeze over - night for a firm consistency . Remove from the freezer and stand for 5 minutes before scooping & serving.

\* The chocolate mixture must be chilled to successfully churn into ice cream. Please eat the ice cream within 4 days as it contains raw egg yolk.

\* This ice cream is mouse - like in consistency.