

Chocolate Ice Cream with a Mint Sauce



Ingredients:

5 egg yolks
2 cups milk
1 cup double/heavy cream
150g (5oz) milk chocolate, cut into squares
Ice-cream machine

For mint sauce:

1 large bunch of fresh mint leaves,
chopped finely
1 cup whole milk
2 egg yolks
1 cup fresh double/heavy cream
150 g (5 oz) sugar

Preparation:

Beat egg yolks and sugar until thick. Pour milk into a saucepan and slowly bring to boil. Stirring continuously, pour the hot milk into the egg yolks mix. Then pour the mixture back into the pan and heat gently, stirring until the mixture thickens - *do not allow to boil*. When a film forms over the back of your spoon, remove saucepan from the heat. Carefully drop in chocolate squares, stir until they melt, and then leave the mixture to cool. Once chilled, mix until slushy. Add whipped cream and mix together thoroughly. Transfer the mixture in an ice cream maker.

For mint sauce: Place mint leaves and milk into a saucepan and bring them slowly to boil. Allow to cool for 2 minutes and whisk in egg yolks mounted with sugar, and finally whipped double cream. Pour over the chocolate ice cream.

Makes 4 servings

