

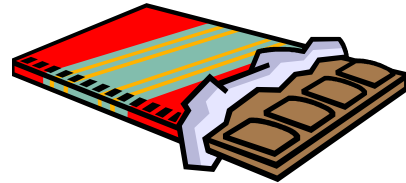


Mocha Ice Cream



Ingredients

- 1 ½ Cups Heavy Cream
- 1 ½ Cups Whole Milk
- 6 Egg Yolks
- ¾ Cup Sugar
- 3 Tablespoons Instant Espresso Powder
- ¼ Teaspoon Salt
- 6 Ounces Semi-Sweet Chocolate, finely chopped
- 2 Teaspoons Vanilla Extract



Directions

1. **Freezer Bowl.** Place ice cream maker freezer bowl in freezer overnight.
2. **Beat Eggs.** Combine eggs and sugar in a medium bowl. Beat with an electric mixer on medium speed until the mixture is thick, smooth and pale yellow in color then set aside.
3. **Create Ice Bath.** Create an ice bath. Fill a larger heatproof bowl halfway with ice and water. Place a smaller heatproof bowl inside.
4. **Create Custard Base.**

-Part 1: Combine milk and cream in medium sauce pan. Stir in espresso powder. Warm up mixture over a slow boil on medium heat until you start to see bubbles and mixture begins to steam. Reduce to low heat and simmer for 30 minutes. Stir occasionally. Add chocolate and stir until melted and the mixture is smooth.

-Part2: Scoop 1 cup of the warm cream and with an electric hand mixture on low speed blend the cream into the egg mixture while pouring slowly. Next pour the egg yolk mixture back into the milk/cream mixture. Remove from heat and continue to warm up over medium low heat. Constantly stir with wooden spoon until the custard mixture is thick enough to coat the back of the spoon. If you can run your finger through the coating and the space does not fill in immediately you are finished. (DO NOT OVERHEAT or the eggs or they will curdle and be ruined). Stir in vanilla.
5. **Use Ice Bath.** Pour the mixture into the top smaller bowl of the ice bath. Stir until cool. Cover and chill in the refrigerator for at least 4 hours or completely chilled.
6. **Filter Custard.** Pour cold mixture through a fine mesh sieve into a mixing bowl. Remove any remaining coffee particles.
7. **Time for the Ice Cream Maker.** Pour the mixture into the freezer bowl of your ice cream maker then follow the ice cream maker instructions for your particular model. Cream will start to freeze within minutes. And eventually will thicken completely, should be 20-25 minutes. Serve immediately if you desire softer, creamier ice cream or store in the freezer in an airtight container for 2 more hours. Remove before serving and let sit for 15 minutes.
(Tip: You can vary the strength of the coffee flavor or sweetness. Taste the mixture before adding the eggs (not safe to eat raw eggs). Add more coffee or sugar depending on your preference.)