Spatula MAGAZINE by Yuppiechef™

Crispy choc-mint ice cream

Ingredients:
2 cups double thick cream
4 heaped Tbsp good-quality cocoa
200g good-quality dark chocolate (62% or more), chopped
1 cup milk
5 egg yolks
½ cup sugar
½ tsp salt
½ tsp vanilla extract
4 peppermint crisp bars

Method:
1. In a medium pot heat the cream. When cream is bubbling at the edges, remove from heat, whisk in cocoa and chocolate until it's well combined and melted.
2. Add the egg yolks, milk, sugar, vanilla and salt.
3. Return to stove stirring constantly (so you don't cook the eggs) with a wooden spoon over medium heat until the eggs thicken a bit, into custard.
4. Refrigerate then prepare according to your ice cream maker's instructions adding the peppermint crisp just before churning.
5. Store in a freezer-proof container in the freezer to allow it to harden. Serve generous scoops in sugar cones with an extra sprinkling of peppermint crisp.