

Cocoa Ice Cream

Philadelphia-style



• Batch for ice cream maker of 1.5 ltr/qrt (or more) • Active prep. time: 10 mins • Total time: 18 hrs •

Ingredients:

- 60 gr cocoa powder, unsweetened (2.1 oz.; 1/2 cup)
- 200 gr sugar (7 oz; 1 cup)
- 425 gr/ml fresh milk, whole (15 oz; 1¾ cups)
- 500 gr/ml heavy cream, 35-40% fat (17.6 oz; 2 cups) - (for UK) to use double cream: you will need 350 gr (12.3 oz.) double cream (50% fat) mixed with 150 gr (5.3 oz) whole milk; then use it in the recipe like heavy cream

📌 1 cup = 235 ml | 1 Tbs. = 15 ml. | 1 tsp. = 5 ml

Instructions

Before starting, make sure that your ice cream maker is ready for churning when needed. This means that if it has a removable freezer bowl, it should be put in the freezer for the whole time indicated by the manufacturer, usually 24 hours.

Step 1 - Prepare the ice cream mixture

Prepare your workplace: place a rubber spatula and a whisk on a plate, next to the stovetop to have them handy to use interchangeably.

Sift the cocoa powder through a fine mesh sieve and into a bowl; set aside.

Pour the cold heavy cream into a large bowl and set a fine mesh sieve over it; set aside.

Warm the milk and the sugar: in a medium saucepan put the milk and the sugar. Warm over medium heat, stirring often with the rubber spatula.

Add the cocoa powder: when all the sugar has dissolved and the milk looks hot and steamy, grab the whisk and add the cocoa powder, a spoonful at a time, whisking well after each addition.

Bring to a simmer, stirring continuously: increase the heat to medium-high, now stir continuously with the rubber spatula, scraping the bottom of the saucepan as you go, so that it doesn't stick to the bottom.

Pour into the heavy cream: when the first bubbles appear on the surface, remove from the heat and pour the hot cocoa milk over the fine mesh sieve and into the bowl with the heavy cream, scraping along all residues from the saucepan. If there are any tiny cocoa clumps leftover on the sieve, gently press them through.

Stir well to combine.

Step 2 - Chill the ice cream mixture

Cool it down: prepare an ice bath by putting ice cubes and cold water in a large bowl and carefully nest the bowl with the ice cream mixture in it, taking care that no water slips into it. Leave it to cool down for about 30 minutes, stirring occasionally.

Chill thoroughly: when you churn it with the ice cream maker, the ice cream mixture should be thoroughly cold. To chill it, cover and refrigerate for 12 hours and up to 3 days.

Step 3: Churn the ice cream

Check the ice cream mixture if it is thoroughly chilled, before churning: it should feel fridge-cold to the touch (or if you have an instant-read thermometer, it should read 4°C–10°C / 39°F–50°F).

(optional, but good to do) Blend the ice cream mixture: blend the ice cream mixture (with a blender or a stick blender) for 1 minute and immediately proceed to churning.

If you want to skip blending give a nice, thorough stir to the ice cream mixture just before churning.

Prepare the ice cream maker according to the manufacturer's instructions.

Churn: with the machine running, pour the chilled ice cream mixture through the canister and into the ice cream maker and leave to churn until fluffed up and mousse-like; depending on your ice cream maker this can take anywhere from 30–60 minutes.



This cocoa ice cream will expand and fluff up during churning. It is ready when it looks smooth and fluffy, with a mousse-like consistency. This could take anywhere from 30–60 minutes, depending on your ice cream maker. To evaluate if it's ready, lift a spoonful; it should be thick enough to stand on the spoon, but still be soft like soft-serve ice cream. If, upon lifting some ice cream with the spoon, a pool immediately starts forming on its edges, you will have to churn it for longer. In any case, if you feel doubts about the consistency, leave it for ten minutes more. But beware: at this stage, do not expect it to be like store-bought carton ice cream; for now it should be more like soft-serve ice cream. It will firm up and become like store-bought ice cream only after it sets in the freezer. Note: some ice cream makers are programmed by the manufacturer to stop after a specific length of time, which doesn't make sense because in this time the ice cream may have not reached its fullest potential. So, if you notice that your ice cream maker stops on its own and upon checking, you find that the ice cream is sloppy instead of fluffy, try to turn the machine on again and leave it to churn until it reaches the desired texture.

Step 4 - Put in the freezer to set

Put in the freezer to set: before serving the ice cream or removing it to a container for storage, you have to put it in the freezer to set. Remove the removable freezer bowl (still filled with the ice cream) from the ice cream machine, cover with a lid and put it in the freezer to set.

After it has set, you can either serve it directly from the removable freezer bowl or transfer it to an airtight container for longer storing.



If the ice cream stays in the removable freezer bowl for too long, it will harden and will be difficult to remove or serve, so aim to remove it as soon as it has set. For cocoa ice cream I would not recommend leaving it more than 1 hour in the removable bowl and in the freezer.

If you leave it for too long and you find that it is too hard to remove, you can still make it scoopable by leaving the removable freezer bowl in the refrigerator until the ice cream softens. This can take a few hours..

Storage and serving

Storage: this ice cream is at its best if eaten the day that it is churned. But if you want to keep it for longer, just cover it well to protect it from absorbing the freezer's smells and keep it in the freezer for up to one month.

Scooping: to soften it to a scoopable consistency, put it in the refrigerator for one hour.

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