

Chocolate & Cocoa Powder Ice Cream | Philadelphia - style



Biterkin

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

Ingredients:

- 15 gr unsweetened cocoa powder (0.5 oz.; 3 levelled Tbs: to measure in tablespoons, first sift, then measure)
- 100 gr chocolate/couverture 70-74% cocoa solids, chopped; for other cocoa solids % see notes (3.5 oz.; see notes for measuring chocolate)
- 470 gr whole milk (16.6 oz.; 470 ml; 2 cups)
- 170 gr sugar (6 oz.; 13 levelled Tbs.)
- 410 gr heavy cream, 35-40% fat (14.5 oz.; 410 ml; 1¾ cups); for double cream (UK) see notes

❶ 1 cup = 235 ml | 1 Tbs. = 15 ml.

Think ahead:

Make the ice cream mixture (steps 1-3) one day before churning it.

If your ice cream maker has a removable freezer bowl, put it in the freezer for the whole time indicated by the manufacturer before churning, usually 24 hours.

Step 1: Make the chocolate cream

1. Place a rubber spatula and a whisk on a plate next to the stovetop to have them close and ready to use interchangeably.
2. Sift the cocoa powder through a fine-mesh sieve and into a bowl if you haven't already done so. Do sift the cocoa powder, even if it doesn't seem to need it.
3. Put the chopped chocolate in a large heatproof bowl; set aside.
4. Warm the milk with the cocoa powder and sugar: in a medium saucepan, put the milk, cocoa powder and sugar. Warm over medium heat, often whisking until the cocoa has fully dissolved and the milk is hot and steamy. Do not let it come to a boil. Remove from the heat.
5. Add the chocolate and stir with the rubber

spatula until all the chocolate has melted. If needed, return briefly to low heat to fully melt the chocolate.

6. Blend with an immersion blender/regular blender for 30 seconds to fully dissolve any tiny brown lumps left. Pause to scrape the bottom and sides of the saucepan/blender with the rubber spatula, then blend again briefly.

7. Add the heavy cream and blend until a uniform brown colour is obtained.

Step 2: Chill the ice cream mixture

8. Strain the ice cream mixture through a fine-mesh sieve and into a bowl.

9. 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. Let it cool down for 30 minutes, stirring occasionally.

10. Chill thoroughly: the ice cream mixture should come to fridge-cold temperature before you churn it with the ice cream maker. To chill, it, cover and put in the refrigerator for 8 hours and up to 3 days.

Step 3: Churn the ice cream

11. Check the ice cream mixture if it is thoroughly cold before churning: it should feel fridge-cold to the touch.

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

13. Stir: give a thorough and vigorous stirring to the ice cream mixture.

15. Churn: with the machine running, pour the ice cream mixture through the canister and into the ice cream maker. Leave to churn until fluffed up and creamy; depending on your ice

cream maker this can take anywhere from 30-60 minutes.

Step 5: Put in the freezer to set

16. 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 it and put it in the freezer to set. Setting time depends highly on the ice cream maker and can be anywhere from 1-5 hours.

17. Serve or store: when it sets, you can serve it directly from the removable freezer bowl or transfer it to an airtight container to store.

Storage and serving

Storage: once churned, Philadelphia-style ice creams are best eaten on the same day, although any leftovers will keep in the freezer for up to one month. To store, cover well to protect from absorbing the freezer's smells and place in the freezer.

Scooping: this ice cream, like all artisanal ice creams, freezes hard in the long term. To soften it to a perfectly scoopable consistency, put it in the refrigerator for one hour.

Notes:

To make this recipe with other cocoa solids% chocolate, visit this page:

<https://biterkin.com/recipes/chocolate-and-cocoa-powder-ice-cream-philadelphia-style/>

Chocolate/couverture: chocolate cannot be measured in a cup because the results vary depending on how finely chopped the chocolate is. Instead, you can calculate the number of pieces you need based on the weight of the chocolate bar as written on the packaging.

Double cream: stir 290 gr (10.3 oz.) double cream (50% fat) with 120 gr (4.2 oz) whole milk (extra to the 470 ml milk asked in the ingredients); then use it in the recipe like heavy cream.

More recipes here