

ESPRESSO CHOCOLATE MASCARPONE ICE CREAM

Ingredients:

3 egg yolks
1 c. sugar
1 c. half and half
1 c. whipping cream
1 c. (8 oz.) mascarpone
1 tsp. G-F vanilla
2 Tbs. ground espresso beans
2 oz. of your favorite dark chocolate, chopped



Directions:

Stir together yolks and sugar and cook in saucepan, 30 seconds on low.
Add half and half, cook 1 minute on low.
Stir and cook 1 more minute.
Stir and cook 1 additional minute. [Total 3 ½ minutes.]
Add whipping cream, mascarpone, and vanilla.
Stir and let cool to room temperature.

Chill 1-3 hours in refrigerator

Then:

Start counter top mixer. Add cream mixture. Whip 20-25 minutes
Add ground espresso beans and chocolate, chopped into bits.
Whip 5 more minutes until goodies are incorporated.



Pour into clean containers and freeze.

Yum!

Daryl Wood Gerber
TASTY ~ ZESTY ~ DANGEROUS

www.darylwoodgerber.com