

## 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!

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