

**Chocolate Ganache Ice Cream,
by Dorie Greenspan, Baking From My Home to Yours (page 430)**

Ingredients

**6 ounces bittersweet chocolate, finely chopped
1 ½ cups heavy cream
1 cup whole milk
4 large egg yolks
1/3 cup sugar**

Put the chocolate in a 2-quart liquid measuring cup or a large heatproof bowl. Bring $\frac{3}{4}$ cup of the cream to a boil. Pour the cream over the chocolate and let it sit a minute, then using a rubber spatula and starting in the center of the mixture, slowly stir the cream into the chocolate in ever-widening concentric circles. When the ganache is smooth, set it aside.

Bring the milk and the remaining $\frac{3}{4}$ cup cream to a boil in a medium heavy-bottomed saucepan.

Meanwhile, in a medium bowl, whisk the yolks and sugar together until well blended and just slightly thickened. Still whisking, drizzle in about one third of the hot liquid—this will temper, or warm, the yolks so they won't curdle. Whisking all the while, slowly pour in the remaining liquid. Pour the custard back into the pan and cook over medium heat, stirring without stopping, until the custard thickens slightly and coats the back of a spoon; if you run your finger down the bowl of the spoon, the custard should not run into the track.

The custard should reach at least 170 degrees F, but no more than 180 degrees F, on an instant-read thermometer. Immediately remove the pan from the heat and slowly and gently stir the custard into the ganache.

Refrigerate the custard until chilled before churning it into ice cream.

Scrape the chilled custard into the bowl of an ice cream maker and churn according to the manufacturer's instructions. Pack the ice cream into the container and freeze it for at least 2 hours, until it is firm enough to scoop. Makes about 1 quart