

Choco Fever Dream

Chocolate Ice Cream Duo Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base Ingredients

- [ ] 2 cups whole milk
- [ ] 1 cup heavy cream
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 200g dark chocolate, finely chopped
- [ ] 200g milk chocolate, finely chopped

Instructions

1. In a saucepan, combine milk, cream, and sugar; warm over medium heat until sugar dissolves, stirring gently.
2. Remove from heat and add the dark chocolate pieces, stirring until smooth; then stir in half of the vanilla.
3. Place the dark chocolate mixture in a shallow pan to cool, then cover and refrigerate for at least 1 hour.
4. Repeat the heating process with the milk chocolate, creating a second base, and chill similarly.
5. Churn the dark chocolate base in your ice-cream maker until soft-serve consistency, then transfer half to a container.
6. Fold the milk chocolate base gently into the dark chocolate, creating ribbons; freeze for 30 minutes before serving.

Nutrition per serving

310 kcal	4 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter ice cream, increase sugar by 2-3 tbsp.
- For extra depth, add a pinch of espresso powder to the dark chocolate base.
- Serve in chilled glasses to keep the texture perfect.