

Choco Fever Dream

Chocolate Peanut Butter Ice Cream

20 min Prep time	**20 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups whole milk
- [ ] 1 cup heavy cream
- [ ] 3/4 cup honey
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp sea salt

Chocolate-Peanut Butter Swirl

- [ ] 200g dark chocolate, chopped
- [ ] 1/2 cup natural peanut butter
- [ ] Zest of 1/2 lemon

Instructions

1. In a saucepan, combine milk, cream, honey, vanilla, and salt. Warm over low heat, stirring until honey dissolves, then remove from heat.
2. Place chopped dark chocolate in a heat-proof bowl. Pour a ladle of the warm milk mixture over the chocolate, let sit 1 minute, then whisk until smooth.
3. Stir the chocolate-infused mixture back into the saucepan, mixing gently. Add lemon zest for a bright note.
4. Cool the base in an ice bath, then refrigerate for at least 2 hours or overnight.
5. Once chilled, fold in the peanut butter in slow, gentle ribbons, creating a marbled effect.
6. Transfer the mixture to a shallow pan, cover, and freeze. Every 30 minutes for the first 2 hours, stir vigorously to break up ice crystals.
7. After the final freeze, let sit for 5 minutes at room temperature before scooping.

Nutrition per serving

260 kcal	4 g	27 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture forms large ice crystals, blend briefly with a hand mixer before the final freeze.
- For extra richness, add a tablespoon of butter melted into the base.
- A pinch of espresso powder can deepen the chocolate flavor without tasting coffee.