

Chocolate cookie dough ice cream

Ingrédients

- 100g of flour
- 75g butter
- 1 pinch of salt
- 60g brown sugar
- 15g sugar
- 1 tablespoon vanilla flavouring
- 10g milk
- 50g chocolate chips
- 150g dark chocolate
- 230ml milk
- 130g eggs
- 100g sugar
- 230ml whipped cream
- 1 teaspoon vanilla extract
- 1 pinch of salt

Préparation

1. I already have a recipe for chocolate sorbet here, but I didn't yet have a recipe for chocolate ice cream.
2. Here, problem solved ;-). Several years ago, I had registered a recipe for chocolate ice cream on the Ben&Jerry's website, so I was largely inspired for this recipe (I simply increased the amount of chocolate).
3. I loved the texture, even after several hours in the freezer, it remains soft and doesn't become brittle as is too often the case with homemade ice cream in our freezers.
4. In B&J's chocolate ice cream, you normally find pieces of brownies, but I chose to put pieces of cookie dough in it instead.
5. Since this is raw cookie dough, I baked the flour first and made a recipe without egg to be safe.
6. If you want an all-chocolate version, you can replace some of the flour with cocoa powder, or use milk, white or dulcify chocolate chips.
7. In short, let your gourmandise speak for itself !
8. Spread the flour on a baking tray covered with parchment paper and bake it in the preheated oven at 180°C for about 5 minutes (watch out so that the flour does not brown).
9. Leave it to cool completely.
10. Melt the butter slowly.
11. Let it cool.
12. Mix the cooled butter with the sugars, vanilla, salt and milk.
13. Then add the flour (it must be cold, otherwise the chocolate will melt).
14. Then add the chocolate chips.
15. Reserve the dough in the refrigerator.
16. Gently melt the chocolate in a double boiler.
17. Gradually add the milk, whisking regularly until smooth.
18. At this point, remove the mixture from the heat and let it cool.
19. Whisk the eggs with the sugar for a few minutes until the mixture is well blanched.
20. Then add the vanilla and salt, then the whipped cream.

21. Stir in the chocolate mixture and leave to cool in the refrigerator for at least 2 hours.
22. Then turn the mixture into ice cream according to the instructions of your ice cream maker.
23. When the mixture begins to set, add pieces of cookie dough while continuing to stir.
24. Here you go, your ice cream is ready, enjoy !

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