

Chocolate brownie icecream

Ingrédients

- 35g 70% cocoa dark chocolate
- 30g butter
- 1 egg
- 40g caster sugar
- 30g flour
- 1 pinch of salt
- 200g 66% cocoa dark chocolate
- 250g whole milk
- 4 egg yolks
- 100g sugar
- 250g liquid cream

Préparation

1. I finally got the bowl of my ice cream maker in the freezer, so here I am again with new ice cream recipes for this summer!
2. I start with this chocolate & brownie ice cream: a very creamy and chocolatey ice cream with brownie pieces, very easy to make!
3. As always with homemade ice cream, I advise you to take it out a few minutes in advance to have a good texture when you taste it.
4. Prep time : about 30 minutes + time to cool down + 10 minutes cooking For about icecream : The brownie : 70% cocoa dark chocolate butter 1 egg caster sugar flour 1 pinch of salt Chocolate chips or crunchy pearls or nuts according to your taste Melt the chocolate with the butter.
5. Whisk the egg with the caster sugar, then add the melted butter and chocolate.
6. Finally, add the flour, chips/pearls and salt and pour onto a baking sheet about 1cm thick.
7. Bake for 5 to 10 minutes in the preheated oven at 180°C then let cool before cutting into small squares.
8. Chocolate ice cream : 66% cocoa dark chocolate whole milk 4 egg yolks sugar liquid cream Gently melt the chocolate.
9. Heat the milk.
10. Whisk the egg yolks with the sugar, then pour the hot milk over them.
11. Pour the mixture back into the pan and cook like a custard, at 85°C.
12. Pour the custard over the chocolate, mix to obtain a smooth cream, then cool completely in the refrigerator.
13. Then, whip the liquid cream and add it delicately to the chocolate cream.
14. Pour the mixture into your ice cream maker and when the ice cream is set, add small pieces of brownie gradually.
15. Pour into a tray and store in the freezer.
16. Finally, get out the cones, and enjoy!