

Straciatella ice cream

Ingrédients

- 300g full cream
- 400g whole milk
- 100g sugar
- 80g glucose powder
- 100g dark chocolate
- 5g ice cream stabilizer

Préparation

1. Straciatella ice cream.
2. This flavor is one of the most popular, and for good reason!
3. A fior di latte ice cream, without eggs, to which I added a little vanilla but it is not mandatory, embellished with crunchy chocolate flakes.
4. It's a really easy recipe, as often in my ice cream recipes I used glucose powder and stabilizer, two ingredients that are easily found in specialized stores or on the internet and that allow to have a smoother ice cream and that keeps longer.
5. If you don't have any, you can remove the glucose by increasing the amount of sugar and adding a little neutral honey.
6. Prep time : 20 minutes + time to cool down For about ice cream :
Ingredients : full cream whole milk
sugar glucose powder dark chocolate ice cream stabilizer
Optional: a vanilla bean or some vanilla powder
Recipe : Heat the milk with the vanilla.
7. In parallel, mix the sugar, glucose and stabilizer.
8. Add them to the milk and heat gently until the sugar dissolves.
9. Put a plastic wrap on the mixture and cool it completely in the refrigerator.
10. Next, whip the cream and add it gently to the cooled mixture.
11. Pour the mixture into the ice cream maker.
12. At the same time, melt the chocolate slowly.
13. When the ice cream starts to set, pour the chocolate in a stream while continuing to make the ice cream maker work.
14. The chocolate will crystallize in contact with the ice cream and form the famous chocolate flakes characteristic of straciatella ice cream.