

Chocolate Ice Cream

My recipe for chocolate ice cream with oat milk and lots of chocolate.

Work: 15 min | **Tags:** ice cream, vegan, vegetarian | **Servings:** 1 × pint

1 Mix Dry Ingredients

Amount	Name	Note
35 g	Sugar	<i>white table sugar</i>
25 g	Dextrose	
5 g	Inulin	
20 g	Cocoa Powder	<i>unsweetened, dutch process ("processed with alkali"), calculation based on 21 % fat content</i>
1 g	Xanthan	

Mix in a bowl.

2 Add Wet Ingredients

Amount	Name	Note
250 g	Plant Milk	<i>choose to your taste, calculations based on 3.5 % fat content</i>
100 g	Plant Cream	<i>choose to your taste, calculations based on 30 % fat content</i>
20 g	Raspberry Syrup	<i>Or other fruit syrups, depending on your taste.</i>

- While mixing with a whisk, slowly add the milk and cream.
- Add the syrup.

3 Add Chocolate

Amount	Name	Note
100 g	Chocolate	<i>choose to your taste, should be fully meltable, I like to use nougat chocolate or 50% cocoa dark chocolate</i>

- Melt the chocolate. Doing it in a microwave is fine as we don't need the chocolate to have good texture. Use short heating periods of ~20 seconds, mix inbetween.
- Slowly dribble in the melted chocolate into the ice mixture while whisking.

