

Chestnut and Chocolate Ice Cream

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A fab way to use chestnut puree, this delicious ice cream is perfect for serving with your favourite Christmas pud. You can omit the chocolate if desired but it adds extra flavour and texture.

Ingredients:

600ml double cream
250ml whole milk
250g golden caster sugar
6 egg yolks
500g chestnut puree
1 tsp. vanilla extract
200g dark chocolate

Directions:

1. Place cream and milk into a heavy-bottomed saucepan and heat until just simmering.
2. In a large bowl, whisk together the sugar and the egg yolks until pale and fluffy. Whisk a small amount of the hot cream into the egg yolks, then add the rest of the cream and whisk until thoroughly combined.
3. Return the custard mixture to the pan and stir in the vanilla extract. Cook, stirring constantly, until you have a custard that is thin but that still coats the back of a spoon.
4. Leave the custard to cool then stir the chestnut puree into it. Finely chop the dark chocolate and fold into the custard mixture. Put into an ice cream maker and follow the cycle, or put into a freezer and freeze for 1 hour, then mash with a fork, then freeze for another hour and repeat. Before serving, if you've made the ice cream in a freezer, leave it out for 10-20 minutes to soften.

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