

DARK CHOCOLATE GELATO

A recipe by **FoodNouveau**

INGREDIENTS

Makes about $\frac{3}{4}$ quart ($\frac{3}{4}$ liters)

- 2 cups [500 ml] milk (whole, low-fat or non-fat)
- $\frac{1}{2}$ cup [125 ml] sugar
 - pinch of salt
- $\frac{1}{2}$ cup [125 ml] Dutch-processed unsweetened cocoa powder (such as Valrhona)
- 4 oz [115 g] bittersweet or semisweet chocolate, chopped (such as Baker's)
- $\frac{1}{4}$ tsp [1.25 ml] vanilla extract
- 2 tbsp [30 ml] coffee-flavored liqueur, such as Kahlua (optional)



METHOD

In a medium-sized saucepan, warm half of the milk with the sugar, salt, and cocoa powder. Bring to a full boil while whisking, then reduce the heat and simmer gently for 30 seconds.

Remove from heat and add the chocolate, the vanilla, and the coffee-flavored liqueur, if using. Stir in the other half of the milk.

Taste, and if the chocolate is a bit grainy, puree it in a blender to smooth it out then strain it through a fine sieve.

Chill the chocolate mixture thoroughly, then freeze in your ice cream maker according to the manufacturer's instructions.

Recipe Credit: Adapted from David Lebovitz

Photo Credit: Marie Asselin

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