

DARK CHOCOLATE GELATO

A Skillshare Class
by **FoodNouveau**

INGREDIENTS

2¼ cups [560 ml] whole milk
¾ cup [180 ml] heavy cream (35% m.f.)
¾ cup [180 ml] granulated sugar
2 tbsp [30 ml] cornstarch
½ cup [125 ml] dark cocoa powder, sifted
4 oz [113 g] top-quality bittersweet or 70% cocoa chocolate, chopped

Optional

2 tbsp [30 ml] coffee-flavored liqueur (such as *Kahlua*)

METHOD

in a medium saucepan, whisk 1¼ cup [310 ml] of the milk with the cream, sugar, cornstarch, and cocoa powder. Set over medium heat and bring to a boil while whisking constantly. When it boils, lower the heat to the minimum and simmer for about 5 to 6 minutes, until the mixture is thick and creamy.

Remove from the heat, add the chopped chocolate, and stir until the chocolate is completely melted. Mix in the coffee liqueur, if using, and finally, whisk in the remaining milk. Let cool to room temperature, then refrigerate for a few hours until thoroughly cold.

Strain the gelato base through a fine mesh strainer (straining the mixture will ensure a silky smooth gelato). Pour into the bowl of an ice cream maker. Freeze according to the manufacturer's instructions. Stop the machine when the gelato is icy but still soft.

Transfer the gelato to an airtight container and freeze until firm, about two hours. The gelato will keep, frozen, for up to two weeks. Always take the gelato out to room temperature 10 to 15 minutes before serving to soften it and make it easier to scoop.

