

Milk Chocolate Ice Cream with Brownie Bites

Makes about 1 quart

Ingredients:

For the milk chocolate ice cream:

- 8 ounces (230 grams) good quality milk chocolate (at least 30 percent cocoa solids), finely chopped
- 1 ½ cups heavy cream
- 4 large egg yolks
- 1 ½ cups whole milk
- ¾ cup (150 grams) sugar
- Big pinch of salt

For the brownies*:

- ½ cup (115 grams) unsalted butter, cut into pieces
- 4 ounces (115 grams) unsweetened chocolate, cut into small pieces
- 1 ¼ cups (250 grams) sugar
- 2 large eggs
- 1 tsp. vanilla extract
- ½ cup (70 grams) all-purpose flour
- 1/8 tsp. salt
- ½ cup (80 grams) semisweet or bittersweet chocolate chips

Directions:

1. Make the brownies: Preheat the oven to 350 degrees F. Line an 8-inch square pan with a long sheet of aluminum foil that covers the bottom and reaches up the sides. If it doesn't reach all the way up all four sides, cross another sheet of foil over it, letting the foil overhang the sides. Grease the bottom and sides of the foil with butter or nonstick cooking spray.
2. Melt the butter in a medium saucepan. Add the chocolate pieces and stir constantly with a whisk over very low heat until the chocolate is melted.
3. Remove from the heat and stir in the sugar, then the eggs one at a time, and the vanilla. Stir in the flour and salt. Beat the batter vigorously for 30 seconds, until it begins to form a smooth ball. Stir in the chocolate chips.
4. Scrape the batter into the prepared pan, smooth the top, and bake for 30 minutes, until the center feels just about set. Remove from the oven and let cool completely. Cut the brownies into bite-size pieces to be folded into the ice cream. (Only half of the brownies are needed for the ice cream. It's your choice what to do with the other half- share them, eat them, or freeze for later use.)
5. Make the ice cream: Combine the milk chocolate and cream in a large, heatproof bowl set over a saucepan of simmering water. Stir until the chocolate is melted and then set the bowl aside with a mesh strainer over the top.

6. In a medium bowl, whisk together the egg yolks. Warm the milk, sugar, and salt in a medium saucepan. Slowly pour the warm milk mixture into the egg yolks, whisking constantly, then scrape the warmed egg yolks back into the saucepan.
7. Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom of the pan as you stir, until the mixture thickens and reads between 170 and 175 degrees F on an instant-read thermometer. Pour the custard through the strainer into the milk chocolate mixture.
8. Chill the mixture thoroughly in the refrigerator, and then freeze in an ice cream maker according to the manufacturer's instructions. As you remove the ice cream from the maker, gently fold in the brownie bites.

**This brownie recipe makes twice the amount of brownies that you will need for the ice cream. You can either eat the other half as brownies (they are delicious), or cut them into bite-size pieces and store in the freezer for another batch of ice cream. To freeze, first lay the brownie bites out in a single layer on a baking sheet or pan. Place in the freezer until frozen, and then transfer the brownies to a zip-top bag.*

Source: [The Perfect Scoop](#) by David Lebovitz.

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