

Classic Chocolate Ice Cream

Philadelphia – style



Biterkin

• Batch for ice cream maker of 1.5 ltr/qrt (or bigger) • Active prep. time: 15 mins

Ingredients:

- 15 g unsweetened cocoa powder, sifted (0.5 oz.; 3 tablespoons)
- 125 g chocolate/couverture 70-74% cocoa solids, chopped - for other cocoa solids see notes) (4.4 oz; see notes for measuring chocolate)
- 470 g whole milk (16.6 oz; 2 cups; 470 ml)
- 170 g sugar (6 oz; 13 tablespoons)
- 410 g heavy cream, 35-40% fat (14.5 oz; 1¾ cup; 410 ml); for double cream (UK) see notes

i 1 cup = 237 ml |. 1 tablespoon = 15 ml

Plan ahead:

The ice cream mixture needs to cool completely before churning, so prepare it in advance (approx. 8 hours) to give it time to chill in the refrigerator.

If your ice cream maker has a removable freezer bowl, put it in the freezer for the whole time indicated by the manufacturer before churning, usually 24 hours.

Step 1: Make the ice cream mixture

1. Place a rubber spatula and a whisk on a plate next to the stovetop to have them ready to use interchangeably.

2. Sift the cocoa powder through a fine-mesh sieve and into a small bowl if you haven't already done so. Do not skip sifting, it is necessary.

3. Warm the milk with the cocoa powder and sugar: in a medium saucepan, put the milk, the sugar and the cocoa powder. Warm over medium heat, often whisking until the cocoa dissolves and the milk is hot and steamy. Do not let it come to a boil. Remove from the heat.

4. Add the chocolate and whisk to melt it.

5. Blend with an immersion/regular blender for

30 seconds or until no brown clumps are visible, pausing to scrape the bottom and sides of the saucepan/blender with the rubber spatula as needed.

6. Add the heavy cream and blend until it is a uniform brown colour with no streaks.

Step 2: Chill the ice cream mixture

7. Strain the ice cream mixture over a fine-mesh sieve and into a bowl.

8. Cool it down: prepare an ice bath by putting the bowl with the ice cream mixture into a larger bowl and filling the empty sides with ice cubes and cold water. How many ice cubes? A tray of ice cubes (200 g; 7 oz of ice) is enough to bring the ice cream mixture to room temperature. Let the ice cream mixture cool down for 15 minutes, stirring occasionally.

9. Chill until completely cold: cover the bowl and refrigerate for at least 8 hours and up to 3 days.

Step 3: Churn the ice cream

10. Check if the ice cream mixture is cold before churning it: 4°C–12°C / 39°F–54°F / it feels fridge-cold when you place your finger into it.

11. Prepare the ice cream maker according to the manufacturer's instructions.

12. Stir: give the ice cream mixture a nice, thorough stirring. If there are streaks of cream visible in the ice cream mixture, give it a quick blitz with an immersion blender, or pass it through a fine-mesh sieve.

13. Churn: with the machine running, pour the ice cream mixture through the canister and into the ice cream maker. Leave to churn until fluffed up and creamy; depending on your ice cream maker, this can take anywhere from 30-60 minutes.

Step 4: Put it in the freezer to set

14. Put in the freezer to set: before serving the ice cream or moving it to a container for storing, you have to put it in the freezer to set. To do so, turn off the ice cream maker and:

- remove the removable freezer bowl (still filled with the ice cream) from the ice cream machine
- remove the paddle, scraping any ice cream attached to it back into the ice cream bowl
- cover the ice cream bowl and put it in the freezer to set.

Note: setting time depends highly on the ice cream maker and can be anywhere from 3-5 hours. The ice cream is ready when it has an internal temperature of -11°C / 12°F. If you do not have a thermometer, insert a round tip knife into the ice cream: the ice cream is ready when it feels firm as you go down and is also soft enough for the knife to get to the bottom of the bowl; it should have this same firm consistency from top to bottom.

15. Serve or store: as soon as it sets, you can either serve it directly from the removable freezer bowl or transfer it to an airtight container for longer storing.

Storing and serving

Storing: Philadelphia-style ice cream is at its best when eaten the day it is made. To keep it for longer, cover it well to protect it from the freezer's smell and keep it in the freezer for up to one month.

Scooping: this ice cream, like all artisanal ice cream, freezes hard in the long term. You can make it perfectly scoopable again by putting it in the refrigerator for 45-60 minutes until soft; or until its internal temperature reads -11°C / 12°F.

Notes:

To make this ice cream with other cocoa solids % chocolate, visit the recipe's webpage (scan the QR code on the right or type this URL into your browser:)



<https://biterkin.com/recipes/chocolate-and-cocoa-powder-ice-cream-philadelphia-style/>

Double cream: stir 285 g (10.1 oz) double cream (50% fat) with 125 g (4.4 oz) whole milk (this milk is extra to the 470 g; 16.6 oz milk asked in the ingredients); then use it in the recipe like heavy cream.

Measuring chocolate/couverture:

chocolate cannot be measured in a cup because the results vary depending on how finely chopped the chocolate is. Instead, you can calculate the number of pieces you need based on the weight of the chocolate bar as written on the packaging.

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