

Dessert

Chocolate Stout Ice Cream

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Servings: 12

Preparation Time: 20 minutes

Chill: 4 hours

1 1/2 cups whipping cream

1 cup stout beer

1/2 cup milk

1/3 cup honey

4 egg yolks

1/3 cup sugar

3/4 cup unsweetened cocoa powder

3/4 cup semisweet chocolate pieces

In a heavy saucepan, heat the cream, stout, milk and honey until bubbly.

In a medium bowl, beat the egg yolks and sugar with an electric mixer on medium to high speed until fluffy.

Beat in the cocoa powder until well combined.

Gradually stir the hot stout mixture into the egg mixture until just combined. Return to the saucepan.

Cook and stir over medium heat until the mixture thickens slightly and just begins to bubble around the edges. Remove from the heat.

In a large bowl, place the semisweet chocolate pieces. Pour the hot egg mixture over the chocolate pieces. Stir with a wire whisk until the chocolate is melted.

Cool. Cover and chill for 4 to 24 hours.

Pour the chocolate mixture into a 2-quart ice cream freezer.

Freeze according to the manufacturers directions.

Yield: 12 1/3 cup servings

Per Serving (excluding unknown items): 191 Calories; 14g Fat (60.3% calories from fat); 3g Protein; 17g Carbohydrate; 2g Dietary Fiber; 113mg Cholesterol; 20mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.