

Vanilla Ice Cream with Chocolate Syrup and Crumbs

Recipe By *Temí Philip*



Cooking and Prep: 
10.5 h

Serves:  12

Contains:     

Preference: Dairy

Homemade milchig ice cream? Yes, you can! Elegant and easy to prepare.

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (10)

Chocolate Syrup

3 and 1/2 ounces (100 grams) **Elite Bittersweet Chocolate**

1/2 cup (100 milliliters) heavy cream

Garnish

1 and 1/3 cups nut cookie crumbs

Ice Cream

- 8 egg yolks
 - 10 grams gelatin
 - 2 8-ounce (450-gram) containers heavy cream
 - 2 cups (1/2 liter) milk
 - 1 and 1/4 cups (250 grams) sugar
 - 1/2 package (1 tablespoon) vanilla sugar
 - 1/4 cup water
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Start Cooking

Prepare the Ice Cream

1. Place water and gelatin in a bowl, mix, and set aside for 10 minutes.
2. Pour milk into a pot, add the vanilla, and bring to a boil.
3. Beat together egg yolks and sugar. Add a bit of the boiling milk to the eggs, mix, and then add to the pot of milk.
4. Cook the egg-milk mixture over a medium flame, stirring constantly, until thickened. Add the gelatin and mix until dissolved. Allow to cool.
5. Beat the heavy cream until firm but a bit soft and fold it into the egg-milk mixture.
6. Pour into silicon pans with dome-shaped depressions. Freeze for 10 hours.
7. In order to release from the pans, place the pans on plates and let defrost for half an hour.

Prepare the Chocolate Syrup

1. Place chocolate and cream in a pot and cook over low flame, stirring, until melted.
2. Place ice cream on a serving dish and drizzle with chocolate syrup. Sprinkle with cookie crumbs.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber