

Chocolate Ice Cream with Hazelnut Praline Dust

Recipe By *Brynne Greisman*



Cooking and Prep:  6 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free, Vegan, Low Fat

Source: Family Table by
Mishpacha Magazine

Finally, a rich dessert without oil or eggs! The process of refreezing and rebeating the mixture results in a creamy dessert well worth the effort. Topped with hazelnut praline dust, it's a very elegant finale to any Yom Tov seudah, and even a small scoop will satisfy your sweet tooth. Serve alongside strawberry fluff ice cream or with fresh sliced strawberries, kiwi, or persimmon, if desired.

Ingredients (11)

Ice Cream

- 1 and 1/2 + 1/3 cups water, divided
- 3/4 cup minus 1 tablespoon sugar
- scant 2/3 cup **Gefen Cocoa**
- 2 pinches salt
- 5 ounces (140 grams) pareve chocolate or 3/4 cup **Glicks Chocolate Chips**

- 1 teaspoon imitation vanilla extract
 - 1 tablespoon kosher l'Pesach almond liqueur or fruit-flavored liqueur of your choice (orange liqueur was amazing)
-

Hazelnut Praline Dust

- 1 cup roasted hazelnuts, skinned
 - 1/2 cup sugar
 - 1/2 teaspoon freshly squeezed lemon juice (this helps prevent the sugar from crystallizing)
 - pinch salt
-

Start Cooking

Prepare the Chocolate Ice Cream

1. In a small pot over medium-high heat, combine one and a half cups water with the sugar, cocoa, and salt. Whisk constantly until it comes to a boil. Lower heat and keep boiling for three minutes. Remove from heat.
2. Stir in chocolate, vanilla, and remaining one-third cup water. Allow to cool to lukewarm, about half an hour.
3. Add the liqueur and stir. Refrigerate for two hours.
4. With a hand mixer (or in the bowl of your mixer), beat the chocolate mixture for three minutes to aerate. Freeze for two hours, or until set, then beat again for one minute. Refreeze again and repeat.
5. Pour into an eight-inch (20-centimeter) square pan and freeze until set. Remove from freezer only when ready to serve, as it melts quickly. Serve sprinkled with praline dust (instructions below) or garnished with praline pieces and fresh fruit slices.

Prepare the Hazelnut Praline Dust

1. Line a nine- by 13-inch (20- by 30-centimeter) baking pan with Gefen Easy Baking Parchment Paper. Pour nuts into pan in a single layer.
2. Place the sugar, lemon juice, and salt in a small heavy-bottomed pot and cook over medium-

low heat until sugar is liquidly and light amber in color. This will take approximately eight minutes. Do not stir while cooking. You can, however, swirl the pot to make sure the sugar doesn't burn and to gather up any sugar crystals that haven't melted.

3. Remove from heat. Quickly pour over nuts as evenly as possible. Allow to cool and harden before breaking into shards or whizzing to dust in the food processor. Don't overprocess or you'll end up with nut butter!

Note:

This recipe yields one and a half cups of praline dust. Freeze and use as needed.

Tip:

To skin your hazelnuts easily, rub between your palms. Don't worry if some of the dark skin is stuck on.

Variation:

I used hazelnuts because to me they just feel like Pesach. You can use any combo of nuts that you prefer. You can also mix part of the praline dust into the ice cream once it's frozen for a subtle heavenly crunch.

Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller