



Isaac Mizrahi's Mint Chocolate Chip Ice Cream

Servings	1 quarts
Prep Time	9 hours, 0 minutes
Cook Time	0 hours, 15 minutes

Summary

Fresh mint tastes so much different than artificial in this bright yet sweet ice cream. Be sure to dry the mint leaves well; any water left clinging to the leaves will affect the texture of the finished dish.

Ingredients

6 large egg yolks
3/4 cup sugar
2 cups whole milk
2 cups fresh mint leaves, loosely packed
3 drops green food coloring
1 cup heavy cream
4 ounces semisweet chocolate, coarsely chopped
4 ounces bittersweet chocolate, coarsely chopped
Special equipment: ice cream maker

Instructions

1. In large bowl, whisk together egg yolks and 1/2 cup sugar.
2. Process custard in ice cream maker, adding chopped chocolate during last minute of churning. Transfer to airtight container and freeze until hard, about 3 hours.
3. In heavy medium saucepan over moderately low heat, stir together milk, remaining 1/4 cup sugar, and mint. Heat until steaming but not boiling, then remove from heat.
4. Ladle about 1/2 cup hot milk mixture into egg yolk mixture, whisking constantly to prevent eggs from cooking, then slowly stir the egg mixture back into the hot milk, whisking constantly. Place over low heat, and cook, stirring constantly, until mixture thickens enough to coat back of spoon (finger drawn across spoon will leave clear path), 5 to 6 minutes total (do not let boil or custard will curdle). Strain through fine-mesh sieve into large bowl, pressing on and then discarding solids. Whisk in heavy cream and food coloring. Cover and chill until cold, at least 6 hours or overnight.

Sources

Isaac Mizrahi - on Epicurious
<http://www.epicurious.com/recipes/food/views/Isaac-Mizrahis-Mint-Chocolate-Chip-Ice-Cream-240235>

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Mint Chocolate Chip Ice Cream - http://www.localdish.net/posts/mint_chocolate_chip_ice_cream