

# Chocolate Chocolate-Chunk Ice Cream with Cashews

Servings: 2

*Source: New York Times, April 23, 2008*

## Ingredients

- 11 ounces Bittersweet Chocolate
- 3 cups Whole Milk
- 1 cup Heavy Cream
- 1 tbsp Coffee Beans, lightly crushed with back of knife
- 8 large Egg Yolks
- 1 cup Granulated Sugar
- Salt
- 5 oz (about 1 cup) Roasted Salted Cashews, coarsely chopped

## Method

1. Finely chop 6 oz chocolate. Break 5 remaining oz into small chunks. Place finely chopped chocolate in a bowl.
2. In a large, heavy saucepan, combine milk, cream and coffee beans. Bring to a simmer and cook 3 minutes; pour over chopped chocolate and whisk until smooth.
3. In a large bowl, whisk together the yolks, sugar and salt. Whisking constantly, slowly whisk in the chocolate mixture until fully incorporated.
4. Return custard to saucepan and cook, stirring constantly, over medium-low heat, until it thickens just enough to coat the back of a spoon, about 3 minutes. Do not let mixture reach a simmer. Strain mixture through a fine sieve and let cool to room temperature. Refrigerate, covered, until very cold, about 3 hours or up to 2 days.
5. Churn custard in an ice cream machine according to manufacturer's instructions. Add chocolate chunks and cashews during final 5 minutes of churning. Transfer ice cream to an airtight container. Freeze for 3 hours before serving.