

Stracciatella Ice-Cream



As summer is approaching, time for ice-cream is coming, too. This ice-cream is ideal for those who are not fond of classical chocolate ice-cream, but they still do not want to miss that chocolate flavour in it. Stracciatella ice-cream contains pieces of bitter chocolate which give it fantastic taste and looks.

INGREDIENTS :

200 g of white chocolate

500 ml of milk

400 ml of cream

150 g of baking chocolate or another bitter chocolate

50 g of powdered sugar

PREPARATION :

1 . put milk, white chocolate and 200 ml of cream into a medium-sized pot ...

2 . warm lightly with constant stirring to let the chocolate melt as quickly as possible and take away from the heat immediately. Be careful to avoid boiling, and just let the chocolate melt...

3 . put in the fridge to cool completely ...

4. in the meantime chop bitter chocolate into pieces ...
- 5 . mix the rest of the cream, not completely but about half, and add sifted powdered sugar (be careful not to mix it too much to avoid changing the cream into butter) ...
- 6 . when the cream is mixed, pour the cooled mixture of white chocolate into it, mixing lightly till all ingredients become homogenous ... (don't mix too much because mixture can get creamy and look like butter) ...
- 7 . pour into an inox bowl or a pot and put into the freezer for 2 – 3 hours (in the meantime check that the ice-cream does not freeze too much)
- 8 . when the ice-cream has thickened and become creamy (it is harder to mix) take it out and add the chopped bitter chocolate and stir well with a trowel ...
- 9 . put the ice-cream into a suitable bowl and put it back in the fridge ...

NOTE :

It is not the same to keep the ice-cream in a freezer, where meat, fish, vegetables etc. are placed or to keep it in the freezer aimed just for ice-cream.

Ice-cream should be taken out of the fridge 15 minutes before use to unfreeze a bit and to get more suitable for serving ...

TIP :

- To avoid appearance of ice crystals in the ice-cream, it is advisable to stir each ice-cream, being made, as long as its freezing process lasts.
- When you put the ice-cream in the fridge it is necessary to stir it with a trowel each 30 – 40 minutes and repeat this 3 to 4 times and then you can let it freeze completely...



If you like recipes from my blog, you can subscribe to my YouTube channel for free

.... thank you for trusting me your Meri