

Dark Chocolate Raspberry Swirl Ice Cream

Poetry & Pies

prep time: 20-25 minutes

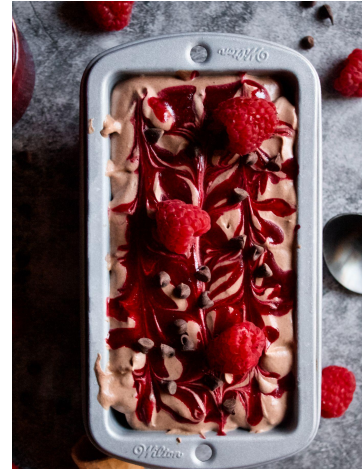
chill time: 1 hour

churn time: about 30 minutes

freeze time: 4-8 hours

total time: 9 hours, 45 minutes

servings: about 12 (½ cup servings)



Ingredients

- 2 cups (480g) heavy whipping cream
- 3 large egg yolks, room temperature
- ⅔ cup (133g) granulated sugar
- 1 cup (240g) whole milk
- ¼ cup (30g) [unsweetened cocoa powder](#)
- 1 tablespoon (13g) [pure vanilla extract](#)
- pinch sea salt
- ⅔ cup (4 ounces or 113g) [dark chocolate chips](#) or chopped baking chocolate
- 12 ounces (340g) fresh or frozen raspberries
- ¼ cup (50g) granulated sugar
- 1 tablespoon (7g) cornstarch
- [ice cream maker](#), prepped per directions (optional—see no-churn option at the bottom)*

Instructions

make the ice cream custard

1. Follow your ice cream maker's directions to prepare it for use, which could include placing the bowl in the freezer for up to 24 hours*.

2. Whisk the egg yolks and sugar in a medium mixing bowl. Whisk until pale frothy, 2-3 minutes. At first it may seem thick and clumpy, but keep going until the sugar melts and it becomes pale and frothy. Set aside.
3. Combine the whole milk, cocoa powder, vanilla, and pinch sea salt in a medium saucepan over medium heat, stirring frequently, until it begins to steam and small bubbles begin to form along the edge of the pan.
4. Temper the milk into the eggs by very, very slowly streaming the milk into the eggs while whisking the eggs very quickly. Be sure to whisk constantly and quickly as you do this to avoid scrambling the eggs.
5. Once all of the milk has been added to the eggs, scrape the mixture back into the saucepan and cook, stirring constantly with a rubber spatula (be sure to get to the edges and corners), until the mixture has thickened enough to coat the back of a spoon. It should feel thicker as you stir, as well.
6. Add the chocolate chips or chopped baking chocolate and stir until the chocolate is mostly melted. Remove the pan from the burner and continue stirring until the chocolate is fully melted.
7. Pour into a medium bowl (the bowl the eggs were in works just fine). Stir in the heavy cream to help cool it down and stop the cooking process. Cover well and refrigerate until cool, about 1 hour.

make the raspberry swirl

8. While the custard cools, make the raspberry swirl. Combine the raspberries and sugar in a medium heavy bottomed saucepan. Cook over medium heat, stirring frequently, until the raspberries have broken down completely. You can help them along by pressing them against the side of the pan with your spatula.
9. Once the berries are fully broken down (meaning liquefied, other than the seeds), pour the mixture through a [fine-mesh sieve](#) to remove the seeds. Press firmly to get all of the raspberry juice out and be sure to scrape the bottom of the sieve to get all of that raspberry juice.
10. Pour about 1-2 tablespoons of this juice into a small bowl and pour the rest back into your saucepan. Place the pan back on the stove over low heat. Mix

the reserved juice with the cornstarch until smooth. Slowly pour this into the saucepan while stirring quickly. Turn the heat back up to medium and cook, stirring constantly, for about 5 minutes, until the sauce thickens slightly. Remove from heat and pour into a bowl (the one you used to strain the seeds is fine). Cover well and refrigerate until ready to use.

assemble

11. Once the custard is cooled, follow your manufacturer's directions to churn the ice cream. Don't overmix.
12. Once it is churned, pour $\frac{1}{3}$ of it into a [9x5 loaf pan](#) or an [ice cream container](#). Stir the raspberry swirl and drizzle $\frac{1}{3}$ of it on the ice cream. Use a sharp knife or toothpick to create swirls. Repeat this process two more times, layering ice cream then drizzling and swirling it with raspberry. Cover well to avoid freezer burn or it adopting tastes from the freezer.
13. Freeze for at least 4 hours, ideally overnight. You may need to let it sit on the counter for 5 minutes before scooping.

Enjoy!

Store leftovers in an airtight container. Ice cream should last at least 1-2 months, but this can vary depending on your freezer and how well-sealed it is.

If you do not have an ice cream maker, you can make this a no-churn ice cream. Follow the directions up to step 6. Pour into a bowl and let the custard cool on its own, without the heavy cream mixed in. Still follow steps 8-10 to make the raspberry swirl. When the chocolate custard is cooled, place the heavy whipping cream in the bowl of a stand mixer fitted with the whisk attachment (or use a large mixing bowl and a handheld mixer). Beat on medium until frothy then increase speed to high until stiff peaks **just begin to form (the mixture will turn matte in appearance—watch carefully and stop your mixer when this just begins to happen). Fold $\frac{1}{3}$ of the whipped cream into the chocolate custard until fully combined, then continue with the next $\frac{1}{3}$ of the whipped cream, followed by the final $\frac{1}{3}$ until all whipped cream is mixed in. Then follow step 12 to layer the ice cream and raspberry. Freeze at least 4 hours.*