

Red Wine Chocolate Sundae

Poetry & Pies

prep time: 15-20 minutes

chill time: 1 hour

churn time: about 30 minutes

freeze time: 4-8 hours

total time: 9 hours, 50 minutes

servings: 4-6 (ice cream serves 12, ganache and whipped cream serve 4-6)



Ingredients

for the chocolate ice cream (makes extra)

- 2 cups (480g) heavy whipping cream
- 3 large egg yolks, room temperature
- $\frac{2}{3}$ cup (133g) granulated sugar
- 1 cup (240g) whole milk
- $\frac{1}{4}$ cup (30g) [unsweetened cocoa powder](#)
- 1 tablespoon (13g) [pure vanilla extract](#)
- pinch sea salt
- $\frac{2}{3}$ cup (4 ounces or 113g) [chocolate chips](#) or chopped baking chocolate
- [ice cream maker](#), prepped per directions (optional—see no-churn option at the bottom)*

to assemble

- one batch [red wine chocolate ganache](#)
- $\frac{3}{4}$ cup (170g) heavy whipping cream (reduce by half if only making a few sundaes)
- $\frac{1}{4}$ cup (32g) powdered sugar
- 1 teaspoon (4g) [pure vanilla extract](#)
- maraschino cherries

Instructions

make the chocolate ice cream

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.
8. Once the custard is cooled, follow your manufacturer's directions to churn the ice cream. Don't overmix.
9. Once it is churned, pour into a [9x5 loaf pan](#) or an [ice cream container](#). Cover well to avoid freezer burn or it adopting tastes from the freezer.
10. Freeze for at least 4 hours, ideally overnight. You may need to let it sit on the counter for 5 minutes before scooping.

assemble

11. When ready to serve, make the red wine chocolate ganache. This can also be made ahead and kept refrigerated 1-2 weeks. Simply reheat in the microwave at half power for 30-60 seconds or over a double boiler.
12. Make the whipped cream by combining heavy cream, powdered sugar, and vanilla in a medium mixing bowl. Using handheld beaters, beat on high (or whisk by hand really quickly for a great one-arm workout) until soft peaks form.
13. Scoop $\frac{1}{2}$ cup of ice cream into each bowl. Pour 2-4 tablespoons of ganache over the ice cream, then top with whipped cream and a cherry.

Enjoy!

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. Let the custard cool on its own, without the heavy cream mixed in. 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. Freeze at least 4 hours.*