



Long Livo

Chocolate Ice Cream Duo Recipe

20 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Base Ingredients

- ☐ 2 cups whole milk
- ☐ 1 cup heavy cream
- ☐ 3/4 cup granulated sugar
- ☐ 1 tsp vanilla extract
- ☐ 200g dark chocolate, finely chopped
- ☐ 200g milk chocolate, finely chopped

Instructions

- 1 In a saucepan, combine milk, cream, and sugar; warm over medium heat until sugar dissolves, stirring gently.
- 2 Remove from heat and add the dark chocolate pieces, stirring until smooth; then stir in half of the vanilla.
- 3 Place the dark chocolate mixture in a shallow pan to cool, then cover and refrigerate for at least 1 hour.
- 4 Repeat the heating process with the milk chocolate, creating a second base, and chill similarly.
- 5 Churn the dark chocolate base in your ice-cream maker until soft-serve consistency, then transfer half to a container.
- 6 Fold the milk chocolate base gently into the dark chocolate, creating ribbons; freeze for 30 minutes before serving.

Nutrition per serving

310 kcal

Calories

4 g

Protein

32 g

Carbs

18 g

Fat

Tips & notes

- If you prefer a sweeter ice cream, increase sugar by 2-3 tbsp.
- For extra depth, add a pinch of espresso powder to the dark chocolate base.
- Serve in chilled glasses to keep the texture perfect.