

Homemade Ice Cream with Chocolate Ganache

Ganache

1 cup heavy cream

1 3/4 cup chocolate

Ice Cream Mix

1 Cup sugar (divided)

8oz egg yolks

1 quart Heavy Cream

1 vanilla bean scraped

Ganache Directions

In small sauce pan, bring cream to a boil. Remove from heat. Whisk in chocolate until smooth. Return mixture to heat and whisk for 20 seconds.

Ice cream directions

Warm the cream, 1/2 cup of sugar, and vanilla scrapings in a pot over medium low heat. In a bowl mix egg yolks and remaining sugar together. Temper egg yolk mixture with cream mixture, and then add back to cream mixture. Next strain ice cream mixture and let cool. Follow the directions for your ice cream machine. Top with chocolate Ganache.