DARK CHOCOLATE ICE CREAM

INGREDIENTS

1 cup whipping cream
2 cups 2% milk, divided
4 heaping tablespoons unsweetened baking cocoa
6 oz (1 cup) 60% or darker chocolate chips
1/2 cup sugar
1/2 teaspoon salt
5 egg yolks
1/2 teaspoon vanilla

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In a medium pot, heat cream and unsweetened cocoa over medium heat, whisking until well combined. When edges begin to bubble, remove from heat and add chocolate chips. Let them sit for a few minutes to melt, then stir until smooth. Whisk in one cup of milk. Pour mixture into a large bowl and set aside. Heat remaining cup of milk, sugar, and salt in a medium pot over medium heat, stirring until combined. While that continues to heat, separate 5 eggs, discarding whites. Whisk eggs yolks. Pour a little bit of warm milk mixture into eggs, whisking as you do. Pour all the eggs back into the warm milk, whisking well. Continue to heat mixture until it starts to thicken. When it's thick enough to coat a metal spoon, remove from heat and pour milk/egg mixture over the chocolate mixture. Add vanilla and stir until completely comined. Cover mixture and chill in the fridge 5-6 hours until cold. Then freeze according to ice cream maker instructions.