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## INGREDIENTS

For 2 - 3 people

### **Chocolate Ice Cream**

100 g dark chocolate (~ 70%) 100 ml whole milk  
20 g of sugar  
2 egg yolks  
100 ml cream  
1 tbsp Grand Marnier,  
powdered sugar if necessary

Warm the milk. Roughly chop the chocolate and melt it in the milk.

Beat egg yolks with sugar until frothy and mix in 2 tbsp of the chocolate milk. Gradually stir the hot chocolate milk into the mixture. Heat to 75 ° C while stirring and allow to cool to room temperature. Stir the Grand Marnier and cream into the ice cream mixture. Sweeten with powdered sugar to taste.

Let the mass cool down to refrigerator temperature and freeze in the ice machine for about 30 - 40 minutes.

### **Wine recommendation**

Vintage Port (matured)

Adapted according to: <https://www.springlane.de/magazin/rezeptideen/schokoladeneis/>