

Chocolate Fudge Ripple American Style Ice Cream

American ice cream is different from French style ice cream in that it doesn't contain eggs. French style ice cream is basically a crème anglais that has been frozen. Since American ice cream doesn't contain any eggs it technically doesn't need to be cooked however heating the base allows you to steep in flavor, reduce the mixture to make it a little thicker, and to help dissolve the sugar. Since we're adding chocolate to the base the heated mixture helps makes sure the melted chocolate gets mixed in. To create a mint chocolate chip ice cream add in the optional ingredients. For a firmer ice cream use less crème de menthe and more peppermint extract.

Ingredients	
<i>Ganache</i>	
Semi-sweet or dark chocolate chips	2 ½ ounces
Heavy cream	5 ounces
<i>Ice Cream</i>	
Heavy Cream	10 ½ ounces
Whole Milk	1# 5 ounces
Granulated Sugar	5 - 6 ounces
Salt	Pinch
Melted semi-sweet or dark chocolate chips	7 ounces
Clear Crème de Menthe (optional)	1 ½ - 2 ounces
Semi-sweet or dark chocolate chips or a pieces of a broken chocolate bar (optional)	4 -6 ounces
Peppermint Extract (for extra mint flavor)	¼ - ½ tsp

1. If not done already, melt the 7 ounces of chocolate chips over a double boiler or in a microwave.
2. Combine all of the ice cream ingredients except for the melted chocolate and the optional ingredients and heat the mixture to boiling.
3. While the base is still hot stir in the melted chocolate until the mixture is completely mixed together. Strain the mixture to get out any unmelted chocolate. Stir in the crème de menthe and peppermint extract if using.
4. Chill the mixture in the fridge.
5. Meanwhile, place the 5 ounces of chocolate chips in a bowl and the 5 ounces of heavy cream on the stove and bring to a boil.
6. When the cream comes to a boil and it to the chocolate chips to melt. Continuously stir until all of the chocolate is melted and a smooth mixture forms. While stirring add in the butter. Allow to cool to room temperature.
7. When the ice cream base is chilled freeze in your ice cream maker – it may take up to 20 minutes for it to be completely frozen. Be sure to follow the manufacturer's directions. Right before you remove the ice cream from your maker drizzle in your prepared and cooled ganache. Carefully fold in by hand the chocolate chips, if using.
8. Place ice cream in a prepared container, cover with a small piece of parchment, and freeze overnight.