

MINT CHOCOLATE CHIP ICE CREAM

Fashion designer Isaac Mizrahi shared this recipe with the magazine Epicurious in September 2007. Surprise your friends at your next dinner party with this refreshing dessert.

INGREDIENTS

6	Large Egg Yolks
3/4 cup	Sugar
2 cups	Whole Milk
2 cups	Fresh Mint Leaves
1 cup	Heavy Cream
3 drops	Green Food Coloring
4 oz.	Bittersweet Chocolate, coarsely chopped
4 oz.	Semisweet Chocolate, coarsely chopped

Special equipment: Ice Cream Maker

DIRECTIONS

1. In large bowl, whisk together egg yolks and $\frac{1}{2}$ cup sugar.
2. In medium saucepan over moderately low heat, stir together milk, remaining $\frac{1}{4}$ cup sugar and mint. Heat until steaming, but not boiling, and then remove from heat.
3. Ladle about $\frac{1}{2}$ cup hot milk mixture in to egg yolk mixture, whisking constantly to prevent eggs from cooking, then slowly stir the egg mixture into the hot milk, whisking constantly.
4. Place over low heat and cook, stirring constantly, until the mixture thickens enough to coat the back of a spoon (5-6 minute).
5. Strain through fine-mesh sieve into large bowl, pressing on and then discarding solids.
6. Whisk in heavy cream and food coloring.
7. Cover and chill until cold, at least 6 hours or overnight.
8. Process custard in ice cream maker for approx. 30 minutes, adding chopped chocolate during last minute of churning.
9. Transfer to airtight container and freeze until hard, about 3 hours.

Tip: Pick mint leaves a day ahead of time and allow them to dry before use.