

Chocolate Ice Cream

PREPARATION TIME: 1 hour
40 minutes, plus freezing time
COOKING TIME: 15-20 minutes
SERVES: 8 people

100g (4oz) plain chocolate, chopped
or grated
600ml (1 pint) milk
7 egg yolks
100g (4oz) caster sugar

Put the chopped chocolate into a saucepan with a little milk. Stir over a low heat until the chocolate melts and forms a smooth paste. Add the remaining milk. Whisk the egg yolks and sugar together until thick and light. Whisk into the chocolate milk. Whisk continuously over a low heat until thick. Pour the mixture into a bowl and stand over ice. (If you do not have a lot of ice, chill in the refrigerator.) Either pour into an ice cream churn, and follow the manufacturer's instructions, or pour into ice trays and freeze for 30 minutes. Tip the par-frozen ice cream into a bowl and whisk until smooth. Return to the freezer. Repeat this process every 30 minutes, until the ice cream is really thick. Freeze until ready to serve.

Nougat Ice Cream Cake

PREPARATION TIME: 40 minutes,
plus freezing
SERVES: 6-8 people

50g (2oz) ground hazelnuts
16 small wafer biscuits
425g (15½oz) can pineapple chunks,
or
225g (8oz) crystallised pineapple
450ml (¾ pint) vanilla ice cream
450ml (¾ pint) chocolate ice cream
100g (4oz) plain chocolate, finely
chopped
100g (4oz) nougat
450ml (¾ pint) whipping cream,
whipped

Grease a 450g (1lb) loaf tin and sprinkle the inside with ground hazelnuts. Put 12 of the wafer biscuits around the sides and base of the tin. Drain the pineapple chunks (or chop the crystallised pineapple). Soften the ice creams by placing them in the refrigerator. Spoon the vanilla ice cream into the tin and smooth it down. Add the chopped chocolate to the chocolate ice cream, and ¾ of the chopped pineapple. Spoon this mixture on top of the vanilla ice

cream. Chop the nougat into small pieces and sprinkle it on top of the chocolate ice cream. Cover the chocolate ice cream with the remaining 4 wafer biscuits. Freeze for 3-4 hours, until firm. Spoon or pipe the whipped cream over the unmoulded ice cream cake. Decorate with the reserved pineapple. Serve cut into slices

Chocolate Ice Box Cake

PREPARATION TIME: 1 hour, plus
freezing
COOKING TIME: 25-30 minutes
OVEN TEMPERATURE: 190°C,
375°F, Gas Mark 5
SERVES: 8 people

Melted butter for greasing
7 eggs, separated
75g (3oz) vanilla sugar
75ml (5 tbsp) plain flour
Pinch of salt
Caster sugar

Filling

350g (12oz) plain chocolate, chopped
or grated
30ml (2 tbsp) strong black coffee
50ml (2 fl oz) brandy
2 egg yolks
5 egg whites, stiffly beaten
120ml (4 fl oz) double or whipping
cream, lightly whipped

Icing

150ml (¼ pint) double cream
150g (5oz) plain chocolate, chopped
or grated

Grease and line two 23x30cm (9x12 inch) Swiss roll tins with greaseproof paper. Brush the paper with melted butter and dust with flour. Whisk the egg yolks and vanilla sugar together until thick and light; fold in the flour and salt. Whisk the egg whites until stiff but not dry. Gently fold the whisked egg whites into the mixture. Divide the mixture between the two tins. Bake in a pre-heated oven for 15-20 minutes, or until golden. When the sponges are baked, spread two tea towels on a work surface and cover each one with a sheet of greaseproof paper. Sprinkle with caster sugar and turn the sponges out onto the sugared paper. Peel off the lining paper and leave the sponges to cool. Line the bottom of a 20cm (8 inch) spring form cake tin with greased greaseproof paper. Cut a circle of sponge from each rectangular sponge to fit the tin. Put one on top of the paper lining. Reserve the other. Cut three strips of sponge, 5cm (2 inches) wide, to line the sides of the tin. Place in position. To make the filling: put

the chocolate, coffee and brandy into a saucepan and stir over a low heat until the chocolate has melted. Leave to cool. Beat in the egg yolks, and then gently fold in the whisked egg whites, taking care not to over-mix. Finally, fold in the whipped double cream. Pour the mixture into the sponge-lined cake tin and put the remaining sponge circle on top as a lid. Cover the top of the tin with a plate 20cm (8 inches) in diameter, weighted down lightly. Put the cake tin into the freezer for 2-3 hours, or chill in the refrigerator for at least 5 hours. To make the icing: pour the cream into a pan and bring to the boil. Stir in the chocolate until it melts, and the mixture thickens. Carefully take the set cake out of its tin and pour icing over it. Open freeze, or refrigerate, until the icing has set.

Chocolate Chip Ice Cream

PREPARATION TIME: 30 minutes,
plus freezing time
COOKING TIME: 6-8 minutes
SERVES: 8 people

Chocolate Ice Cream (above right) and Nougat Ice Cream Cake (right).

90g (3½oz) plain chocolate, chopped
or grated
300ml (½ pint) milk
3 egg yolks
75g (3oz) caster sugar
300ml (½ pint) double or whipping
cream, lightly whipped
65g (2½oz) finely chopped chocolate

Stir the chopped or grated chocolate into the milk in a small, heavy-based saucepan; stir over a gentle heat until the chocolate melts. Put the egg yolks into a bowl with the sugar and whisk until thick and creamy. Add the chocolate milk and whisk. Return the chocolate mixture to the saucepan and stir continuously over a moderate heat until the mixture is thick, and will coat the back of a spoon. Strain the chocolate custard into a bowl and cool in the refrigerator. When quite cold, fold in the whipped cream. (If you are using a churn, pour in the mixture and follow the manufacturer's instructions, adding the chopped chocolate at the appropriate stage.) Pour into ice trays and freeze until the mixture begins to set around the edges. Pour into a bowl and whisk. Stir in

