

CHOCOLATE ESPRESSO GELATO



3 cups cream
3/4 cup All Natural SomerSweet® Baking Blend
(or 2 tablespoons plus 1/2 teaspoon original SomerSweet®)
1 vanilla bean
2 tablespoons ground decaf espresso roast coffee
6 egg yolks
2 1/4 ounces SomerSweet® Dark Chocolate Baking Bar (or any dark chocolate), finely chopped

Slice the vanilla bean lengthwise and scrape the insides into a medium sauce pan. Add the pod as well. Add cream, All Natural SomerSweet® and coffee. Stir over medium heat until bubbles form around the edge. Lower heat to simmer.

In a small bowl whisk egg yolks until blended. Gradually whisk in 1/2 cup of the warm cream mixture stirring constantly. Pour egg mixture back into the sauce pan and return to low heat. Cook until the custard thickens enough to coat the back of a wooden spoon, about 10 minutes. Be careful not to let it boil. Remove from heat and strain through a fine sieve. Add chocolate and whisk until melted. Place custard into the refrigerator until cool, about an hour.

Freeze in an ice cream maker according to manufacturer's instructions.