



The Chronic Coffee Ice Cream Recipe

Serves 8 - (5-ish hours)

Ingredients

2 sachets The Chronic Instant Coffee (10g)
2 cups half-and-half
1 bar organic dark chocolate (72%) with cocoa nibs
1 and 1/3 cup sugar
1 tablespoon salted butter
2 cups heavy whipping cream
3 tablespoons coffee liqueur (optional)

You'll Also Need

1 ice cream maker
1 box of rock salt
1 bag of ice

Steps

- In a medium saucepan, combine The Chronic Instant Coffee, half-and-half and sugar over low heat.
- Cut 1/3 of the chocolate bar into small chunks; add to the coffee mixture. Stir over low heat until sugar dissolves and the chocolate melts; Add butter and set aside to cool for 15-20 minutes.
- Meanwhile, shave 1/3 chocolate bar into slivered pieces and place it in a small bowl in the freezer for later. Shave some extra as a topping or eat the rest!
- Once the mixture is cool, stir in heavy whipping cream and coffee liqueur. Pour into ice cream canister. Freeze in ice cream maker according to manufacturer's directions.
- When the ice cream is almost completely set up, add the shaved chocolate into the mixture and briefly continue to mix and remove the ice cream once fully set. Immediately remove from canister and place in the freezer to set up; about 4 hours.
- Serve in a waffle cone or cup and sprinkle a pinch of the shaved chocolate, a few coffee beans on the top and enjoy!