



CHOCOLATE GELATO

During the early 1900s, chocolate was generally consumed as a warm beverage, but soon after the "cold" version took over. A particularly popular dish was cream chilled by a "secchio-macchina", the machine used to make Italian gelato.



INGREDIENTS:

5 dl milk
150 g Emilia dark chocolate
100 g powdered sugar
4 egg yolks
some whipped cream for decoration



Difficulty
MEDIUM



Preparation
160 min



Portions
8

- 1 Heat the milk in a saucepan, add the crumbled chocolate and melt over a very low heat. Bring to a boil, remove from heat and let cool. In a separate bowl, beat the egg yolks with the sugar until clear and frothy.

TIP

Should be eaten on the same day it was made, or, if kept in the freezer, at least one day later.

- 2 Add the egg cream to the cooled chocolate mixture little by little, then return to stove and cook over low heat until the cream thickens and covers the back of a wooden spoon. The mixture should never reach a boil.
- 3 Remove from heat, strain and let cool for at least 2 hours before pouring the mixture into an ice cream maker. Serve immediately, in bowls decorated with a bit of whipped cream.