



# Haigh's Double Chocolate Chip Ice Cream

**Preparation time:** 30 minutes + chilling time and freezing time | **Cooking time:** 20 mins | **Serves:** 6-8

300ml full cream milk  
1/4 cup (60ml) water  
40g liquid glucose  
1/2 cup (110g) caster sugar  
2 large egg yolks  
**100g Haigh's 70% Dark Chocolate Pastilles, roughly chopped**  
300ml thickened cream  
**70g Haigh's Dark Chocolate Couverture, finely chopped**



Heat milk, water and glucose together over a medium heat, stirring until glucose dissolves. Bring to just below boiling point and remove from heat.

Using electric beaters, beat sugar and egg yolks until pale and creamy. Spoon over a ladleful of the hot milk mixture, stirring to combine. Add remaining hot milk, stirring to combine. Return milk mixture to saucepan, placing over a low heat and stir continuously until custard is thick enough to coat the back of a spoon. Alternatively, if you have a thermometer the mixture needs to reach 80°C. Remove from heat, add Haigh's 70% Dark Chocolate Pastilles and stir occasionally until melted. Pour into a jug and cover top of the custard with plastic wrap, to prevent a skin forming and refrigerate for 4 hours or overnight to allow flavour to develop.

Before churning mixture, whip cream to soft peaks and gently fold into the chocolate custard until well combined. Pour into ice cream machine and churn according to manufacturers instructions, adding 50g finely chopped Haigh's Dark Chocolate Couverture to the ice cream when directed.

Spoon ice cream into a freezer safe container and sprinkle remaining Haigh's Dark Chocolate Couverture chocolate over the top. Place ice cream in freezer for at least 4 hours to become firm.

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