

Chocolate Ice Cream *(no churn)*

Serves 10

- 475 g heavy whipping cream
- 137 g semi-sweet chocolate chips
- 400 g sweetened condensed milk
- 40 g cocoa powder
- 1 tsp vanilla extract
- ¼ tsp kosher salt



1. Place a 23×13-cm loaf pan in the freezer to chill.
2. In the bowl of a stand mixer, add the heavy **cream**. Start mixing at the lowest speed. Then, gradually increase speed to medium until the cream starts to get thicker.
(The gradual progression prevents you from spraying yourself with cream.)
3. The cream will thicken and start to peak. Mix on high speed until the cream is thick and stiff. This happens quickly, so watch it closely! Set it aside.
4. In a medium, microwave-safe bowl, melt the **chocolate chips** in 30-second increments, stirring in between until creamy.
5. Add **sweetened condensed milk, cocoa powder, vanilla, salt**, and 1 C of **whipped cream**.
6. Gently fold the sweetened condensed milk mixture back into the mixing bowl with the rest of the whipped cream.
7. Pour the mixture into the chilled pan and **freeze for at least 5 hours, or until fully set up**, before serving.