

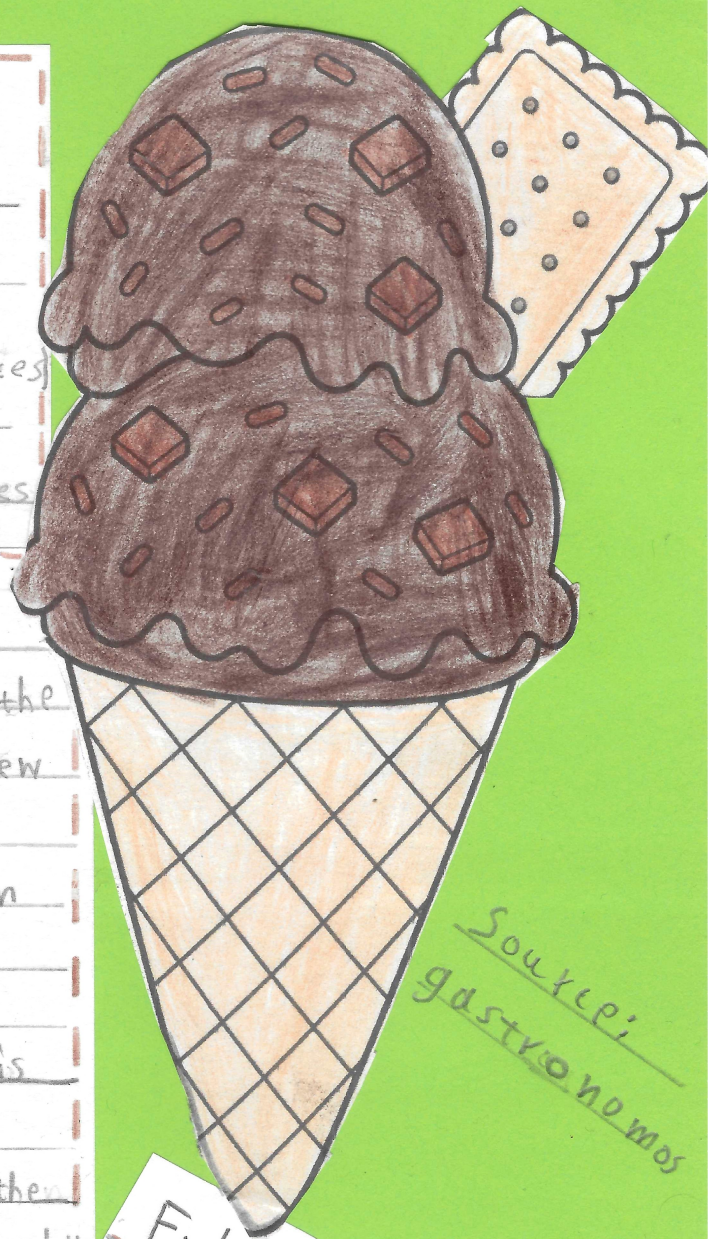
Easy Chocolate Ice Cream with Biscuits

Ingredients:

- 500 ml heavy cream (cold)
- 200g sweetened milk
- 300g dark chocolate (in small pieces)
- 160g chocolate biscuits (crushed)
- Chocolate syrup and ice cream cones (optional)

Instructions:

1. First, melt the dark chocolate in a bowl over hot water (or in the microwave). Let it cool for a few minutes.
2. Next, whip the cold heavy cream in a mixer until it is thick.
3. Then, add the sweetened milk and mix them together until the mixture is fluffy.
4. After that, put one tablespoon of the cream mixture into the melted chocolate and stir well.
5. Next, put out all the chocolate into the cream mixture. Mix gently.
6. Then, add the crushed biscuits and stir with a spatula.
7. Finally, pour the ice cream into a plastic container, cover it and put it in the freezer for at least 6 hours.
8. Before you serve, take the ice cream out of the freezer for 10-15 minutes to become soft.



Soureci:
gastro nomos

Enjoy your ice cream in
a bowl or in a cone with

Chocolate syrup!

Bill Simos

Sterios KYFIAS

Konstantinos Kalotycho

Chris Kalatzis