

## ROCKY ROAD ICE CREAM

*Adapted from Cuisinart's Mexican Style Chocolate Ice Cream*

*My dad, my husband and my father-in-law all love Rocky Road ice cream! Growing up on Guam, I remember my family often had the traditional Rocky Road with pieces of marshmallows and almonds. I added the extra chocolate pieces to somewhat mimic the Rocky Road that has chocolate covered almonds.*

*Freeze your ice cream bowl for at least 24 hours. Ensure all of your ingredients are measured and your tools are readily at hand.*

*Makes about 4 ½ cups of ice cream.*

### **INGREDIENTS**

#### Set 1

2 c. whole milk  
1 ½ c. heavy cream  
1/3 c. sugar  
1 tsp. vanilla extract  
Pinch of salt

#### Set 2

5 large egg yolks  
1/3 c. granulated sugar

#### Set 3

7 oz. Dove dark chocolate, finely chopped  
1 T. chocolate or coffee liquor

#### Set 4

¼ c. chopped marshmallows  
¼ c. chopped, roasted, unsalted almonds  
2 squares roughly chopped Dove dark chocolate

**Tools:** *ice cream maker with frozen bowl, medium pot, 2 rubber spatulas, 2 whisks, trivet, 3 medium, stainless steel or glass bowls,, 1 very large bowl, wooden spoon, fine mesh strainer, ice cubes, a 4 to 5-cup freezer-safe container with a lid or 2, 2-cup containers with covers*

### **DIRECTIONS**

1. Place the strainer atop one medium bowl and set aside. Place the finely chopped chocolate into the second medium bowl and set aside. Ensure your very large bowl is ready for use and set aside. Place a trivet on the counter near your stove.
2. Pour the milk, heavy cream, 1/3 cup sugar, vanilla extract, and a pinch of salt into the medium pot. Place on medium-low to medium heat and heat the dairy just until it boils. Stir occasionally.
3. While waiting for the liquids to come to a boil go ahead and prepare the egg and sugar mixture. In the third medium bowl, combine the egg yolks and 1/3 cup of sugar. Use a hand whisk to beat together until the mixture turns a pale yellow. Use a rubber spatula to clean off the rims of the bowl, scraping the residue back into the mixture.
4. Once the heated dairy is ready, stir the egg mixture to loosen it up. Slowly whisk in about a 1/3 cup of the hot mixture to the egg mixture. Continue to add the hot dairy to the egg mixture until there is about 1/3 of the hot dairy left in the pot.
5. Pour the tempered eggs and dairy back into the pot.

6. Place the pot back on the stove over medium-low heat.
7. You do not want this to come to a boil. Instead, heat this mixture just until it coats the back of a wooden spoon. Run your finger through the coated spoon. It is hot enough when your finger leaves a trail on the spoon.
8. Pour the mixture into the strainer set atop the medium bowl.
9. Add the liquor to the chopped chocolate.
10. Pour the strained mixture over the chopped chocolate.
11. Use a whisk to thoroughly incorporate the new mixture.
12. Make an ice bath by pouring some ice cubes into the very large bowl. Add a little bit of water. Position the bowl of your ice cream mixture gently into the ice bath so that it is fairly stable.
13. Use a rubber spatula to stir the mixture, cooling it. Once it is cool to the touch, carefully carry this contraption and place it in the fridge for about 1 hour. Stir occasionally.
14. Once the mixture is cold and thick, remove the entire contraption from the fridge. Remove the bowl of ice cream mixture and wipe the bottom of it until it is entirely dry.
15. Assemble your ice cream maker according to the manufacturer's directions and prepare it for the ice cream mixture.
16. Pour the mixture into the rotating bowl. Once the mixture is semi-frozen and coming up to the rim of the bowl, add the marshmallows, nuts, and chocolate pieces.
17. Once the ice cream is done, pour into freezable containers for several hours until it has hardened.

**Recipe courtesy Paula Quinene of PaulaQ.com.**