



Black Raspberry Chocolate Chunk Ice Cream

Makes Approximately 1 Quart

Ingredients:

1 cup Whole Milk
2 cups Cream
1 cup Sugar
Pinch of salt
6 cups black raspberries
1 Tablespoon lemon juice
1 cup dark chocolate chunks



Directions:

- Place the milk, cream, sugar, salt, and raspberries into a medium saucepan and cook over medium, stirring occasionally, until the sugar is dissolved and bubbles appear at the edges.
- Cover the pan with a lid, turn off the heat and let the mixture steep for twenty minutes.
- Strain the liquid through a fine mesh sieve or a chinois into a medium bowl and stir in the lemon juice.
- Cover the liquid with plastic wrap and place it in the fridge until chilled through, at least 4 hours, and up to overnight.
- Pour liquid into an ice cream maker and churn according to the manufacturer's instructions.
- Add the dark chocolate pieces during the last five minutes of churning.
- Transfer the ice cream to a freezer safe container, freeze until solid, scoop and enjoy!