

CHOCOLATE WITH RED CHILLI ICE-CREAM



USED BRESC PRODUCTS



Red chilli puree 450g

INGREDIENTS

1,5
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- $\frac{3}{4}$ l cream
- $\frac{1}{4}$ l full-fat milk
- 250 g sugar
- 125 g egg yolk
- 200 g plain chocolate
- 30 g Bresc Red chilli puree

PREPARATION METHOD

Pour the cream, milk, and 125 g of sugar into a saucepan. Bring them to the boil. Whisk the egg yolk and the remaining sugar at full power until it is white. Pour the warm mixture onto the white, beaten egg yolks, while continuing to whisk. Stir the mixture well. Return the mixture to the pan and heat to about 75 to 80 degrees. Dissolve the chocolate and chilli in it. Cool as rapidly as possible. Whisk up the mixture in an ice-cream maker to make ice-cream.

Tip: the best flavours are acquired if the mixture is left to stand overnight to develop the flavours before it is whisked into ice-cream.