

Chocolate Peanut Butter Gelato with Tagalong Crunch

Olive + Ivy

Ingredients

2 ½ Cups Chocolate Pieces
1 Cup Peanut Butter
4 Cups Whole Milk
2 Cups Heavy Cream

1 ½ Cups Sugar
15 Egg Yolks
1 Box Tagalongs

RECIPE *Yields a 3 quart batch*

GELATO Combine chocolate and peanut butter in any 4 quart container - set aside. Heat together milk, heavy cream and sugar over medium heat. Bring to simmer and temper in egg yolks. Stir constantly on low heat until it reaches 175° F. Remove from heat and strain over the chocolate mixture. Let sit together for 2 minutes. Use an immersion blender to combine gelato base and chocolate mixture - blend until smooth. Chill in ice bath. Spin in ice cream machine per manufacturer's instructions. Fold in Girl Scout Tagalongs.

COOKIE CRUNCH Unwrap Girl Scout Tagalongs and crush to desired size using rolling pin.

