

Chocolate Thin Mint Gelato

Olive & Ivy Yields a 3 quart batch

Ingredients

Chocolate Thin Mint Gelato

2 1/2 cups chocolate pieces
4 cups whole milk
2 cups heavy cream
1 tsp mint extract
1 1/2 cups sugar
15 egg yolks

Cookie Fold-in

1 3/4 cups

RECIPE

CHOCOLATE THIN MINT GELATO Put chocolate pieces in any 4 quart container - set aside. Heat together milk, heavy cream, mint extract 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. Let it sit together for 2 minutes. Use an immersion blender to combine gelato base and chocolate- blend until smooth, then chill in ice bath. Spin in ice cream machine per manufacturer's instructions. Fold in crushed Thin Mints.

COOKIE CRUNCH Unwrap one sleeve of Thin Mints and crush using rolling pin to desired size.

