

Chocolate Chip Brownie Ice Cream

Yield: Approximately 1.5 Gallons



Hard

Ingredients

Amount

Itaberco BL-100 L	400 g
Sugar	120 g
Dextrose	240 g
CSS	180 g
Cocoa Powder	200 g
Dark Chocolate 64%	150 g
Heavy Cream 40%	700 g
Whole Milk	2300 g

Brownies for Ice Cream Variegate

Ingredients

Amount

Butter	340 g
Dark Chocolate 64%	226 g
Sugar	680 g
Whole eggs (room temp)	340 g
AP Flour	226 g
Cocoa Powder	113 g
Salt	1 Tbsp
Baking Powder	1 tsp

Variegates

Amount

Brownies	½ sheet pan
Itaberco Chocolate Chip Topping (TS-260)	200 g

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Tools

- | | | | |
|----------|---|-----------|-----------------------|
| 1 | Digital Gram Scale | 7 | ½ Sheet Pan |
| 2 | 2 Gallon Mixing Pail Washed and Sanitized | 8 | Sheet Parchment Paper |
| 3 | Medium Immersion Blender | 9 | 2 Large Mixing Bowls |
| 4 | Rubber Spatula | 10 | Stovetop Burner |
| 5 | Whisk | 11 | 4 Quart Saucepan |
| 6 | Oven | | |

To Prepare Brownies

- 1** Preheat oven to 325 °F.
- 2** Grease parchment lined ½ sheet pan with pan spray and set aside.
- 3** In the saucepan melt butter over medium low heat. Turn off heat and stir in chocolate. Mix until melted and well combined.
- 4** In a mixing bowl, combine flour, cocoa, and baking powder together and whisk until combined.
- 5** In a separate mixing bowl add the eggs, sugar, and salt in the mixing bowl and whisk until smooth.
- 6** Whisk chocolate butter mixture into egg mixture until well combined.
- 7** With a rubber spatula, stir flour into batter in 3rds. Stir until just combined.
- 8** Bake for 18-20 minutes. We are looking for underbaked brownies. The center should jiggle slightly when tapped.
- 9** Freeze and portion to desired size.

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To Prepare Ice Cream

- 1 Scale ingredients
- 2 Blend dry ingredients together and add the chocolate.
- 3 Bring milk to a simmer and blend dry ingredients and chocolate into hot milk with an immersion blender for 60 seconds.
- 4 Add cream and blend for 30 seconds.
- 5 Heat chocolate chip topping to 95 °F.
- 6 Process ice cream in batch freezer and variegate brownies and **Itaberco Chocolate Chip Topping (TS-260)** while extracting from batch freezer.
- 7 Freeze hard and serve.