



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Ice Cream Cake

Serves 8

Crust:

4 Skor bars, coarsely chopped - sprinkle on the bottom of an 8" spring-form pan - set aside

Vanilla Layer:

3 cups heavy cream

2 vanilla beans, split and scraped

Place cream and both the inside and scraped vanilla pods in a medium sized pot

Bring cream to the scalding point and allow to steep - off the heat.

4 egg yolks

½ cup sugar

Beat together until light and creamy - about 4 minutes

Remove vanilla pods from scalded cream and discard.

Slowly pour scalded cream into egg mixture in a steady stream while whisking.

Whisk constantly to avoid scrambling the eggs.

Place mixture back in pot, place over medium heat, stirring constantly, until mixture reaches 170°F

Cover and chill completely

Once chilled, follow your ice cream maker's instructions

When finished, spoon ice cream over the crushed skor bars then place in freezer.

Chocolate Layer

2 ounces semisweet, chopped

4 large egg yolks, room temperature

1/2 cup granulated white sugar

1 cup heavy cream

1 cup skim milk

1/3 cup unsweetened Dutch-processed cocoa, sifted

In a heatproof bowl, over a pot of simmering water, melt the chocolate. Remove from heat and set aside.

In a separate bowl, beat the egg yolks and sugar until light and fluffy. Set aside.

In a small saucepan whisk the cream and skim milk into the sifted cocoa powder until you have a smooth paste.

Place over medium-high heat and bring to the scalding point

Slowly pour scalded cream mixture into egg mixture in a steady stream while whisking.

Whisk constantly to avoid scrambling the eggs. Then stir in the melted chocolate.

Place mixture back in pot, place over medium heat stirring constantly until mixture reaches 170°F

Cover and chill completely

Once chilled, follow your ice cream maker's instructions

Spoon finished chocolate ice cream over the vanilla layer, cover and place back in freezer

Allow the ice cream cake to soften a little before serving - about 10 minutes on your counter.

Serve with your favourite sauce.

THE LOVE: Stir the custards constantly to avoid scorching them.