

# Chocolate-Cherry-Fudge Ripple Ice Cream

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Recipe source: *The Perfect Scoop* by [David Lebovitz](#) via [The Brewer and The Baker](#) blog



## INGREDIENTS:

### For the ice cream

- 2 cups heavy cream, divided
- 4 Tbsp Dutch-process cocoa powder
- 5 oz good semisweet chocolate, chopped
- 1 cup whole milk
- 3/4 cup sugar
- 1/4 tsp salt
- 5 large egg yolks
- 2 tsp vanilla extract

### For the roasted cherries:

- 1/2 lb cherries, pitted and halved
- 1 Tbsp sugar

### For the fudge ripple:

- 1/2 cup sugar
- 1/3 cup light corn syrup
- 1/2 cup water
- 6 Tbsp Dutch-process cocoa powder
- 1/2 tsp vanilla

## **DIRECTIONS:**

- Warm 1 cup cream with the cocoa powder and whisk thoroughly.
- Bring to a boil and then simmer for 30 seconds, whisking constantly.
- Remove from heat, add the chocolate, and stir until smooth. Then stir in the remaining cream.
- Pour the mixture into a large bowl, scraping the saucepan as thoroughly as possible.
- Set a mesh strainer over the bowl.
- Warm the milk, sugar, and salt in the saucepan.
- In a separate medium bowl, whisk the yolks together.
- Slowly whisk the warm milk into the egg yolks and then pour the yolk mixture back into the saucepan.
- Stir the mixture constantly over medium heat, scraping the bottom, until the mixture thickens and coats the back of your spoon.
- Pour the custard through the strainer and stir it into the chocolate mixture until smooth.
- Add the vanilla.
- Set the bowl in an ice bath (put several cups of ice into the sink and fill with a few inches of water).
- Stir every 15 minutes until cool and then chill mixture thoroughly in the fridge (~2 hours).
- While the ice cream is chilling, roast the cherries and make the fudge ripple.
- Preheat the oven to 425° F.
- Toss cherries with sugar and place in a small baking dish.
- Bake for 20-25 minutes and let cool slightly before chopping the cherries into small pieces.
- Transfer the cherries to a covered bowl and refrigerate thoroughly.
- To make the fudge ripple, stir together the water, sugar, corn syrup and cocoa over medium heat until bubbles begin to form around the edges.
- Let boil for 1 minute, stirring constantly, and then remove from heat.
- Stir in vanilla.
- Let cool and then store in a jar in the fridge (will keep for several weeks). The fudge ripple must be completely chilled to use.

- Pour the chocolate custard into your ice cream maker and freeze according to manufacturer directions.
- Transfer 1/3 of the ice cream into the storage container.
- Drizzle 2 Tbsp of fudge ripple and half of the cherries over top.
- Repeat, with the next 1/3 of the ice cream, 2 Tbsp fudge ripple and remaining cherries.
- Transfer the last of the ice cream to the bowl, drag a spoon or a knife held upright through the bowl in a figure 8 pattern to lightly swirl.
- Cover with a lid, and freeze completely.