

# Black magnum ice cream



## Consejo del chef

To garnish, paint some dark chocolate lines around and use some copper small balls. Paint other just with gel-based food colouring. Set aside to cool and serve.

## Raciones para 5

For the ice cream:

**400 gr** Heavy cream

**200 ml** Condensed milk

**2** Teaspoons vanilla extract

Chocolate coating:

**400 gr** Dark chocolate coating

**90 ml** Coconut oil

Fat-soluble food colouring

To garnish:

Chocolate with black food colouring

Cocktail garnish copper balls (edible)

Copper gel-based food colouring

- 1** Whisk heavy cream with a mixer until stiff peaks form. Incorporate the cold condensed milk and the vanilla extract, little by little, and fold gently. Whisk until stiff peaks form again.
- 2** Pour the mixture into the magnum mould, insert the sticks, and freeze for at least 8 hours.
- 3** Heat chocolate together with coconut oil in a pan and turn on the "melt" function on the induction hob until both ingredients are mixed. Remove from the heat and colour with black food colouring.
- 4** Set aside to cool for a minute and pour into a tall, wide glass. Unmould the ice creams, coat them with black chocolate, and freeze them again until hardened.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/helado-black-magnum/>

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