

# *Stracciatella ice cream*

## *Ingredients*

*For a 900 ml tank approximately*

350ml of half skimmed milk (or whole, it's better)

150ml of whole liquid cream

100g of caster sugar

1cs of glucose syrup

1 very luscious vanilla pod

100g of dark chocolate (about 100 g but it depends on tastes)

## *Preparation*

Split the vanilla pod in half lengthwise and scrape the pulp with a knife. Immerse the pulp and the empty pod in the cream.

Add the sugar and glucose then bring to a boil. Leave to infuse for ten minutes covered and then remove the empty pods.

Mix the milk scented cream. Keep in the refrigerator in an airtight container for several hours (even better if one night).

The next day, pour the preparation into the sorbetic and, simultaneously, melt the chocolate in a double boiler. As soon as the ice is slightly taken, gently pour the chocolate in a net, in several times, while the sorbetic turns (the chocolate will freeze). The shavings will thus form. Keep in the freezer before serving.

NB: The addition of glucose is optional but it is a real plus to have creamy ice. Indeed, glucose lowers the freezing temperature of an ice cream (just like sugar) but without adding a sweet power or taste (honey would do the same but has taste). It is used in the agro-food industry and it would not be good for health but that is like everything, you should not eat it with excess. If you do a lot of homemade things and eat few industrial products, don't be a bad awareness of using it in ice cream and pastries like this Honoré from time to time.