

Recipe Instructions Disclaimer

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Chocolate Ice Cream



- 4 350ml of whole milk
- 8 50g unsweetened cocoa powder
- 11 200g granulated sugar
- 14 500ml double cream
- 18 1 teaspoon vanilla extract
- 28 Whisk the milk, cocoa powder, and sugar together in a
- 36 bowl until the sugar and cocoa completely dissolve.
- 47 Beat the cream in another large bowl until it makes stiff
- 56 peaks. Gently, fold the cream (and vanilla extract) into
- 58 the milk.
- 70 Refridgerate the mixture for half an hour so it is cold. This
- 80 will improve the texture and helps the cocoa powder to
- 83 become fully saturated.
- 93 Stir the mixture one more time, place in a freezable
- 101 container and place in your freezer. Occasionally, take
- 113 the container out and stir the mixture until it is the right
- 115 consistency. Serve.

Quick Questions



1. What do you think might happen if the sugar and cocoa do not completely dissolve?



2. How long should you beat the cream?



3. What does **consistency** mean in this recipe?



4. Why do you think the author uses the word **gently** to describe how you should fold the mixture into the milk?

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Answers



1. What do you think might happen if the sugar and cocoa do not completely dissolve?

Pupils' own responses, such as: I think the mixture would become gritty and not feel or taste as nice in the mouth.



2. How long should you beat the cream?

You should beat the cream until it makes stiff peaks.



3. What does **consistency** mean in this recipe?

I think consistency refers to the texture and thickness you would expect from ice cream.



4. Why do you think the author uses the word **gently** to describe how you should fold the mixture into the milk?

Pupils' own responses, such as: I think the author uses gently so we don't fold the cream in roughly and knock the air out of it or overmix it.