

Chocolate Hazelnut Ice Cream

Yield: 500 g

PASTRY
LAB

Ice Cream Base

Milk (3.5%) - 268 g

Heavy cream (33%) - 110 g

Chocolate hazelnut spread (Nutella) - 70 g

Dextrose- 27 g

Sugar - 10 g

Milk powder - 14 g

Stabilizer - 1.5 g

Topping

Chocolate hazelnut spread - 20 g

Chopped hazelnuts - 30 g

Method

Combine all the ingredients for the ice cream base except the chocolate hazelnut spread in a saucepan. Blend until smooth using an immersion blender.

Heat the mixture while stirring continuously with a whisk until it reaches a boil (approximately 85°C / 185°F). Remove from the heat.

Transfer the mixture to a container, add the chocolate hazelnut spread, and blend again until completely smooth.

Pour the base into a storage container. Cover with plastic wrap, making sure it touches the surface of the mixture, and refrigerate for 10–12 hours to mature and stabilize.

Pour the stabilized base into the bowl of your ice cream maker and churn for 40–50 minutes.

Add the toppings (chopped hazelnuts and chocolate hazelnut spread), then transfer the ice cream to a container and freeze until firm before serving.

