

FRESH MINT CHIP ICE CREAM

MAKES 1 QT. / 1½ HOURS, PLUS AT LEAST 2 HOURS TO CHILL AND 20 MINUTES TO FREEZE

"We make a lot of classic flavors, but we're always thinking about how to make them better," says Walker. This mint ice cream, for instance, isn't fluorescent green because it's made with mint leaves, not food coloring. Instead of waxy chocolate chips, it has ultrathin shards of chocolate, which instantly melt in the mouth.

- 1 pt. heavy cream
- 1 cup low-fat milk (1%)
- ¼ tsp. kosher salt
- 30 large fresh mint leaves, plus 2 tbsp. finely chopped leaves
- 5 large egg yolks
- ½ cup sugar, divided
- 3 oz. high-quality bittersweet chocolate (about 60% cacao), chopped

1. Combine cream, milk, and salt in a medium heavy-bottomed saucepan. Cook over medium-high heat until simmering. Add mint leaves. Remove from heat, cover, and let steep at least 30 minutes, until the cream has a clear mint flavor.
2. When mixture is ready, whisk yolks and sugar together in a medium bowl (don't do this ahead, as the sugar will "set" the yolks). Drizzle ½ cup cream mixture into eggs, whisking constantly. Whisk in rest of cream, ½ cup at a time. Pour mixture back into saucepan.
3. Cook over medium heat, stirring constantly with a wooden spoon, until mixture thickens slightly and coats the spoon, 3 to 4 minutes; be careful not to overcook, or you'll scramble the yolks.
4. Pour custard through a fine-mesh strainer into a clean bowl; discard mint. Set bowl in a larger bowl of ice and cold water and let cool completely. Remove from ice bath and chill, covered, at least 2 hours and up to overnight.
5. Chop chocolate, put in a glass bowl, and

completely melted. Line a baking sheet with parchment paper and spread chocolate evenly over parchment. Put in freezer. Once cold, break chocolate into quarter-size pieces and freeze until ready to use.

6. Freeze custard in an ice cream maker according to manufacturer's instructions. In the last minute of churning, add the chocolate and chopped mint. Eat right away or, for a firmer ice cream, freeze at least 4 hours.

PER ½-CUP SERVING 357 Cal., 72% (255 Cal.) from fat; 4 g protein; 28 g fat (18 g sat.); 23 g carbs (0.1 g fiber); 101 mg sodium; 215 mg chol. GF/LS/V

HOT FUDGE SAUCE

MAKES 3 CUPS / 15 MINUTES

This is hot fudge as it's meant to be. Deeply chocolaty, it acquires an almost chewy quality when poured over ice cream. It's adapted from a recipe in *Sweet Cream and Sugar Cones* (Ten Speed Press, 2012; \$25), by Walker, Hoogerhyde, and Dabney Gough. To watch a video of this sauce being made, see sunset.com/hotfudge.

- 1 cup heavy cream
- 1 cup sugar
- ¼ cup Dutch-process unsweetened cocoa powder, sifted
- ½ cup light corn syrup
- ½ tsp. kosher salt
- 4 oz. bittersweet chocolate (about 60% cacao), finely chopped
- 4 oz. unsweetened chocolate, finely chopped
- 1 tsp. vanilla extract

1. Mix cream, sugar, cocoa, corn syrup, and salt in a medium saucepan. Bring to a boil over medium-high heat and cook just until sugar has completely dissolved, about 3 minutes. Remove from heat.
2. Add chocolates and vanilla and stir until chocolate is melted and sauce is completely smooth. If you have any lumps, gently press and smear them against the bottom of the pan with a spatula as you stir.