

# Smoked Chocolate Crème Fraîche Ice Cream

**Yield:** about 2 qts.

## Smoked Chocolate:

Ingredients	g / ml	lbs / oz	Measurement	Comments
Chocolate	1800 g	4 lbs	---	Chocolate can be white or dark, but must be at least 1 inch thick.
Pecans	---	---	48	Pecans should be in the shell, cracked lightly and soaked in water for 30 minutes.

## Method:

- Prepare the smoker according to the manufacturer's instructions to a temperature of 135° F, using 12 to 15 charcoal briquettes. Remove the top rack and wrap in aluminum foil. Place the chocolate on the wrapped wrack.
- Fill the water tray with ice and a few cups of cold water. This will help keep the temperature low and the smoke cool.
- Note that when you initially place the hot coals in the smoker the temperature may go above 400° F depending on how much charcoal has been added. Remove lid and allow the charcoal to cool.
- Place the chocolate in the highest position of the smoker and as far away from the heat source as possible. Close the lid.
- Add four or five pecans at a time to the hot coals, replenishing as needed. Do not put the pecans in until a low temperature has been reached.
- Other smoking chips can be added for flavor, cracked whole pecans in the shell have a distinctive, sweet, nutty flavor.
- Smoke chocolate for 35-45 minutes, being careful to maintain the temperature. If it gets to hot, remove the cover to allow the heat to escape. Do not worry about losing the smoke. It does not take much smoke to add flavor to chocolate.
- Remove chocolate from grill and let cool completely.
- Store in plastic bags.

## Ice Cream:

Ingredients	g / ml	lbs / oz	Measurement
Heavy Cream	740 ml	26 oz	3 cups
Half and Half	470 ml	16 ½ oz	2 cups
Vanilla Bean	- - -	- - -	2 cups
Granulated Sugar	295 g	10 ½ oz	1 ½ cups
Egg yolks	220 ml	7 ¾ oz	12
Crème Fraîche	210 g	7 ½ oz	1 cup
Lemon Juice	60 ml	2 oz	¼ cup
Smoked Chocolate pieces	333 g	12 oz	2 cups
<b>Total</b>	<b>2328 ml</b>	<b>5 pint 2 ¼ oz</b>	- - -

## Method:

- In a heavy saucepan combine the heavy cream and half and half. Split the two vanilla beans lengthwise and scrape out the seeds of the vanilla bean. Add the seeds and the beans to the saucepan. Slowly bring mixture to a boil. Remove from heat and let cool slightly.
- In a large bowl whisk together the sugar and egg yolks until thick and smooth (ribbon stage). Whisking constantly, slowly pour the heated cream into the egg mixture.
- Return custard to saucepan and cook over medium heat, stirring constantly with a wooden spoon until the custard thickens and leaves a trail when a finger is drawn across the back of the spoon, roughly 8 to 10 minutes. Do not boil the custard. Strain through a cheesecloth and keep warm over a double boiler.
- Melt the chocolate in the top of a double boiler set over barely simmering water. Wisk the warm chocolate into the warm custard until fully incorporated. Let cool, then chill.
- Once the custard is chilled, put the mixture into an ice cream machine and follow the machine manufacturer's instruction. Transfer to a plastic container and freeze until needed.