

Molten Dutch Chocolate Fudge Obsession, Double Chocolate Ice Cream

Description:

Serving Size: 100 Servings

Categories: Dessert - Crown Grill

Cost Per Serving
\$ 0.67

Action	Date	Initials
Created:	9/3/2012	CR
	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
1.85	kg	Manjari chocolate		20-100022970
1	kg	Dark chocolate		20-100022970
2.9	kg	Butter	melted	20-100001600
2.6	kg	Sugar		20-100001065
1.8	kg	Flour	sifted	20-100000470
1.3	kg	Egg yolks		20-100000952
60	ea	Eggs, whole		20-100000648
Double Chocolate Ice Cream:				
2.500	lt	Milk		20-100000577
2.500	lt	Water		
2.000	kg	Chocolate		20-100022970
1.500	kg	Sugar		20-100001065
0.500	kg	Glucose		20-100000482

Method of Preparation:

- Melt the butter and chocolate together over a bain marie assuring that no water gets into the chocolate.
- Whip the sugar, egg yolks and whole eggs until doubled in volume
- Add the melted chocolate
- Fold in the flour
- Put the mix in a prepared serving dish and bake at 315F for 14 minutes
- Present the chocolate fudge in the pot that it was baked in
- Present the chocolate Ice cream on the side

Double Chocolate Ice Cream:

- Melt the chocolate in a bain-marie until melted and smooth
- Bring the milk, water, sugar and the glucose to the boil.
- Pour over the chocolate and whisk continually
- Return the chocolate mixture back to the stove and whisk all the way back to the boil. Remove from the stove and whisk until cool
- Place in the sorbet machine and sorbet until frozen