Molten Dutch Chocolate Fudge Obsession, Double Chocolate Ice Cream

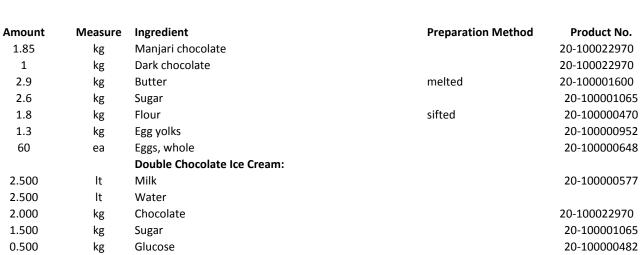
Description:

Serving Size:	100	Servings
Categories:	Dessert - Crown Grill	

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



Cost Per	
Serving	
\$	0.67



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