

## Marquis de Villard VSOP Brandied Ancho Chili-Chocolate Gelato



Randi Rudner

Yield: 1.5 Qt

Ingredients:

2 c whole milk

1 Tbsp freshly ground ancho chili

1.25 tsp ground cinnamon

1 pinch kosher salt

3.5 oz. dark chocolate, chopped

5 large egg yolks

1 c + 4 Tbsp white sugar, divided

1.5 oz. cocoa powder, sifted

½ c Marquis de Villard VSOP Brandy

4 tsp water

Maldon salt, for garnish

Instructions:

1. Whisk chili, cinnamon and kosher salt into milk, scald over medium-high heat, cover and let stand 30 minutes.
2. Melt dark chocolate over a double boiler, or in a microwave, being careful to neither burn the chocolate, nor allow any water to come into contact with it, lest it seize.
3. Using a stand mixer fitted with a whisk attachment<sup>1</sup>, whip the egg yolks with 1 c of sugar until very light and fluffy.

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<sup>1</sup> A handheld electric beater may be used, and this recipe can be prepared by hand. If working by hand, be sure to puree the final mixture in a food processor or blender before cooking, to ensure the smoothest possible result.

4. Rewarm the milk if necessary, and slowly add to the egg mixture with the machine running, stopping several times during the addition to scrape the sides and bottom of the bowl with a rubber spatula.
5. Keeping the motor running, add the melted chocolate, being careful to avoid pouring it on the whisk.
6. Add the cocoa powder, mix on low speed until smooth.
7. Stir in brandy.
8. Pour the contents of the bowl into a saucepan and cook, stirring constantly, on low heat until a brown film develops on the bottom of the pan, approximately 4 minutes.
9. Combine 4 Tbsp sugar with the water in a small pan, and cook over high heat without stirring, until a deep caramel colour develops. Carefully add to chocolate gelato batter in saucepan.
10. Strain contents of pot into a clean bowl, set in an ice bath to stop the cooking immediately, and chill thoroughly, overnight if necessary.
11. Once chilled, churn the gelato in an ice cream maker according to the **manufacturer's instructions, store in freezer to firm up.**
12. To serve, garnish with Maldon salt.