



# Mocha Swiss Almond Chocolate Ice Cream

## Ingredients:

- 2 large eggs
- 3/4 cup sugar
- 4 tsp unsweetened cocoa powder
- 2 Tbsp instant coffee, freeze dried
- 2 cups heavy cream or whipping cream
- 1 cup milk
- 1 cup toasted, roughly chopped almonds
- 1 preparation of ganache
  - 6 oz bittersweet chocolate, chopped
  - 1/2-1 cup cream

Whisk eggs in mixing bowl until light and fluffy (1-2minutes).

Whisk in sugar gradually until completely blended.

Add cocoa and coffee and whisk to blend.

Pour in the cream and milk and whisk to blend.

Transfer mix to ice cream maker and follow manufacturers directions.

After about 2 minutes, after ice cream thickens, add the almonds and ganache.

Continue freezing until done.