

HOW TO MAKE

Chocolate ice cream with candied kumquats

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 3 cups heavy whipping cream• 6 egg yolks• 14 oz granulated sugar• 7 oz dark chocolate• Espelette pepper• water• 20 kumquats	1	<p>Simmer the cream in a small saucepan. Whisk egg yolks and sugar and pour the hot cream on top as you whisk. Pour back in the saucepan and cook slowly, stirring all the time, until the consistency thickens.</p>	<ul style="list-style-type: none">• 2 cups heavy whipping cream• 6 egg yolks• 6 oz sugar	<p>« Small clementines also make a delicious combination with the chocolate ice cream. »</p>
	2	<p>Chop the chocolate and pour the still hot cream on top. The chocolate will melt. Cool the preparation, add the cold cream and the espelette pepper and process in an ice cream maker.</p>	<ul style="list-style-type: none">• 7 oz dark chocolate• 1 cup heavy whipping cream• A generous pinch of espelette pepper	
	3	<p>Boil water and sugar together, add the kumquats, reduce the heat and simmer for 20 min.</p>	<ul style="list-style-type: none">• 2 cups of water• 8 oz sugar• About 20 kumquats	