

Very Chocolate Gelato

1 can (13.5 ounces) coconut milk
2.5 ounces prepared coffee or water
1/3 cup dutch processed unsweetened cocoa
3 ounces dark chocolate
1 teaspoon vanilla
1 teaspoon arrowroot
1/2 cup sugar
pinch of salt

Reserve one cup of the coconut milk. Whisk together the remaining coconut milk, vanilla, coffee (or water, if you prefer), salt and arrowroot. Set aside.

In a heavy bottomed saucepan whisk together the reserved cup of coconut milk, sugar and cocoa. Bring to a simmer over medium heat whisking frequently. Take care not to burn the mixture.

Stir in the coconut milk/coffee mixture and chocolate chips. Bring the whole thing back up to a simmer, stirring as you would a pudding. Turn down the heat and stir for a few minutes to let the liquid thicken slightly.

Take the pan off the burner and let it cool. Transfer to a glass or ceramic bowl and refrigerate for a few hours until the mixture is cold.

Freeze according to your ice cream maker's directions. Mine took about 20 minutes to freeze. The gelato will be the consistency of soft serve ice cream (or just a little harder).

Place any leftover gelato in a container in the freezer. It will get quite hard so let it defrost about 5-10 minutes on the counter before you serve it.

This recipe made about 2 cups of gelato. I made it in my very old Krups La Glaciere ice cream freezer, which is about 1½ quarts and has the kind of bowl you chill in your freezer. If you have a bigger ice cream maker adjust the recipe (double or 1.5 times) to meet your needs.

*A word about coconut milk--they are not all created equal. First, use coconut milk--not coconut cream or light coconut milk. Go for one of the better brands. I've used Thai Kitchen but would like to try Chaokoh or Roland Organic. Look for one that doesn't separate when standing. You may have your own favorite so go ahead and use that one.