



No-churn chocolate tahini ice cream

SERVES 6-8 **PREP** 20 mins plus freezing **COOK** 5 mins **EASY** V ❄️

This ice cream couldn't be easier to make, with no need for an ice cream machine or regular whisking during the freezing process. The tahini adds a subtle nutty flavour to complement the rich chocolate. For even more flavour and texture, scatter over crumbled sesame brittle.

Cassie Best

250g dark chocolate (at least 70% cocoa solids), chopped into small pieces
6 tbsp tahini
397g can sweetened condensed milk

1 Melt 200g chocolate in a heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water, or in the microwave, stirring every 20 seconds until melted. Leave to cool slightly.

2 Meanwhile, whisk the tahini with 4 tbsp of the condensed milk in a large bowl (it will thicken as you mix), then gradually whisk in the rest of the condensed milk, ensuring the mixture is fully combined and smooth. Pour in the cream and whisk until slightly thickened and the beaters leave a trail in the mixture when lifted across the bowl. Be careful not to over-whip as you don't want the mixture to be too stiff.

500ml double cream
3 tbsp organic cocoa powder, sifted
sesame brittle, broken into shards, optional

3 Sieve the cocoa over the bowl and pour in the melted chocolate, then fold everything together until thoroughly combined. Stir in most of the remaining chocolate pieces, reserving a small handful. Scrape the mixture into a 1-litre freezerproof container, then scatter over the reserved chocolate. Cover and freeze for at least 6 hrs until firm but scoopable. *Will keep frozen for up to a month.* To serve, scoop the ice cream into balls and serve scattered with the sesame brittle, if you like.

GOOD TO KNOW calcium • gluten free
PER SERVING 728 kcals • fat 58g • saturates 32g
• carbs 39g • sugars 35g • fibre 5g • protein 10g
• salt 0.2g



CASSIE BEST

Cassie is BBC Good Food's food director. She trained as a chef at Leiths School of Food and Wine, and has a passion for baking.
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