



TILNICES

The Institute for
Liquid Nitrogen
Ice Cream
Experimental
Studies

Ice Cream Recipe:

3rd place winner – 2007 Cream City Crankin' Ice Cream Contest, Cookeville, Tennessee, July 28th, 2007.

Liquid Nitrogen Chocolate Mocha

Ingredients:

- 2 quarts half-and-half cream
- 2 1/4 cups turbinado sugar
- 3/4 cup baking cocoa
- 8 oz egg substitute
- 1/3 cup all-purpose flour
- 3 tablespoons instant coffee granules
- 3 tablespoons vanilla extract
- Dash salt
- 2 L of liquid nitrogen

Procedure:

1. In a large heavy saucepan, combine the sugar, cocoa, flour, coffee and salt. Gradually add milk and egg substitute; stir or whisk until smooth.
2. Stir in the remaining in the remaining ingredients.
3. Divide the mix in half; place each half in mixer and freeze with LN2. Use the whisk attachment on the mixer and add LN2 in small portions, stopping at times to scrape the frozen mixture from the sides of the bowl. Continue blending until at soft-serve consistency, then transfer to containers for hard freezing.

Makes 4.2 quarts.

(Entered by Amanda Nguy in the 2007 Cream City Crankin Ice Cream Contest.)



Amanda Nguy showing us her amazing Ninja stirring technique.



Texture is very good; freezes very well. The taste is excellent. This flavor is extremely popular with everyone who has tasted it!