CHOCOLATE STOUT BEER ICE CREAM WITH PEANUTS

Ingredients

- 1 Cup Whole Milk
- 1 Cup Heavy Cream
- 2 Tablespoons Unsweetened Cocoa Powder
- ¾ Cup Sugar
- Pinch of Salt
- 4 Egg Yolks
- ½ Cup Stout Beer
- 1 Teaspoon Vanilla Extract
- ½ Cup Peanut Shop Honey Roasted Peanuts
- Chocolate covered pretzels (optional)

Directions

1. Set aside ½ cup beer in a metal bowl resting over ice water and place a fine mesh strainer atop the bowl.
2. Set aside a bowl with 4 egg yolks beaten.
3. In a medium sauce pan combine the milk, cream, cocoa powder, sugar and salt and heat on medium.
4. Continue to heat mixture until sugar dissolves and it starts to boil.
5. Slowly add heated cream base into the beaten egg yolks while whisking fast in order to prevent the eggs from cooking.
6. Pour the egg/cream mixture back into the sauce pan and heat on medium low until it thickens enough to cover the back of a spoon.
7. Pour heated mixture through strainer into the beer.
8. Add the vanilla extract and stir.
9. Allow to cool to room temperature and refrigerate 2 hours - overnight.
10. Crush peanuts and set aside.
11. Freeze ice cream according to ice cream maker manufactures instructions.
12. Add the peanuts right before removing from ice cream maker and fold so that they are evenly distributed.
13. Freeze ice cream overnight.
14. Garnish with chocolate covered pretzels (optional).