

Salt and Serenity

Malted Chocolate Drumsticks

Adapted from recipe in March 2014 issue of Bon Appétit Magazine.
Makes 12 cones.

Ice Cream:

2 oz. bittersweet chocolate (at least 70% cacao), broken into pieces
2 cups heavy cream
2 cups milk
2 tablespoons malted milk powder (Ovaltine)
12 large egg yolks
 $\frac{3}{4}$ cup sugar

Cocoa-Coffee Crumbs:

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted
 $\frac{3}{4}$ cup almond flour or almond meal
 $\frac{1}{3}$ cup all-purpose flour
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ cup unsweetened cocoa powder
 $\frac{1}{4}$ cup ground coffee
1 teaspoon kosher salt

Cone Assembly:

8 ounces bittersweet chocolate, finely chopped
12 sugar cones
1 cup roasted salted almonds, chopped
8 ounces bittersweet chocolate, finely chopped
1 recipe Coffee Crumbs (see above)

1. Make Ice cream: Place 2 ounces chocolate in a medium bowl. Bring cream, milk, and milk powder just to a simmer in a medium saucepan.
2. Whisk egg yolks and sugar in a second medium bowl until pale and fluffy, about 2 minutes. Whisking constantly, gradually add $\frac{1}{2}$ cup warm cream mixture.
3. Whisk yolk mixture into remaining cream mixture in saucepan. Cook over medium heat, stirring constantly, until thick enough to coat a wooden spoon, 5–8 minutes.

4. Strain custard through a fine-mesh sieve into bowl with chocolate; let stand 5 minutes, then whisk to combine. Set over a bowl of ice water and let cool, stirring occasionally.
5. Process custard in ice cream maker according to manufacturer's instructions. Transfer ice cream to an airtight container and freeze until firm, at least 2 hours. Do Ahead: Ice cream can be made 1 week ahead. Keep frozen.
6. Make Coffee Crumbs: Preheat oven to 325°F. Combine butter, almond flour, all-purpose flour, sugar, cocoa powder, coffee, and salt in a medium bowl. Mix until no dry spots remain.
7. Spread out crumbs on a rimmed baking sheet and bake, stirring occasionally, until fragrant and dried out (they won't take on any color), 15–20 minutes. Let cool. Do Ahead: Coffee crumbs can be made 5 days ahead. Store airtight at room temperature.
8. Assemble drumstick cones: Line a baking sheet with parchment paper and set aside. Place 8 ounces of bittersweet chocolate in glass measuring cup and microwave on 50% power for 2 minutes. Stir well, and if not totally melted, return to microwave for 20 more seconds, at 50% power.
9. Dip the top of the cone into the melted chocolate and let excess chocolate drip back into measuring cup. Roll outside of dipped chocolate cone in crushed salted almonds. Set on baking sheet to harden. Continue until all 12 cones have been dipped and rolled in almonds.
10. Remove malted chocolate ice cream from freezer and let it sit for about 10 minutes until it is easily scoopable. Scoop ice cream and fill cones with scoops. You can lay the scooped cones on a parchment lined baking sheet and when all 12 cones have been scooped, place tray in freezer to get ice cream very firm.
11. Place second amount of bittersweet chocolate in glass measuring cup and microwave on 50% power for 2 minutes. Stir well, and if not totally melted, return to microwave for 20 more seconds, at 50% power.
12. Dip top of each ice cream scoop in melted chocolate. Let excess chocolate drip off. Coat melted chocolate in coffee crumbs. Return to baking sheet and freeze until solid. Once totally frozen, wrap each cone in plastic wrap and store in freezer for up to a week.

