



**BOSCH**  
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## Ice Cream Bonbons

### Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 20 mins

Cooking Time: 30 mins

## Ingredients

- 200g of dark chocolate
- 125ml of milk
- 300g of cream
- 4 egg yolks
- 80g of icing sugar
- 2 cl coffee liqueur
- 200g of hazelnut pralines (commercial product)

## Methods

**1.** Delicate chocolate ice cream bonbons are excellent with a hot or iced summer coffee – sometimes they even replace dessert: To make about 40 bonbons, break 200 g of dark chocolate into pieces and melt them in a metal bowl over a saucepan containing a little boiling water. Add 125 ml milk and stir until smooth.

**2.** In the MaxiMUM mixing bowl, beat 300 g of cream until stiff using the whisk attachment. Transfer the whipped cream to another bowl. With the MaxiMUM mixing bowl and the whisk attachment, beat 4 egg yolks, 80 g icing sugar and 2 cl of coffee liqueur until thick and foamy.

**3.** Carefully but thoroughly mix 100 g hazelnut pralines and the melted chocolate into the egg yolk foam. Carefully and gradually fold in the whipped cream and chocolate mixture. Transfer the mixture to a 1 litre container and keep it in the freezer for about 10 hours.

**4.** Using a teaspoon, shape the ice cream into balls with about a 3 cm diameter. Roll the ice cream balls in 100 g of hazelnut pralines and freeze it for an hour.

## Product Used

### Sold to millions – tested by millions

Whatever your needs, Bosch offers the right kitchen machine to give you perfect results when preparing meals.

