

Eleven's Cocoa Nib Ice Cream Sandwich

This is a really good ice cream sandwich. Cocoa nibs are the coca bean without the shell and give a not-too-sweet, pure chocolate flavor to the ice cream. You can purchase cocoa nibs at specialty chocolate stores (like Mon Amie in the Strip) and at some specialty grocery stores. We serve these sandwiches at Eleven with hot fudge and caramel sauces. However, they work just fine walking around and eating them. You can use any ice cream flavor you want, too. If you really want to go crazy, you can make the sandwiches, freeze them solid, and cover with ganache.

Cocoa Nib Ice Cream

- 2 C. Heavy cream
- 2 ½ C. Milk
- 1 C. Sugar
- ½ C. Cocoa nibs
- ½ ea Vanilla bean, scraped
- ½ C. Egg yolks (about 7 yolks)

- 1) Combine in a pot cream, milk, cocoa nibs and half of the sugar in a medium sauce pot. Heat until almost a simmer (do not allow to boil). Remove from heat, cover, and allow to steep for 30 min.
- 2) Strain out cocoa nibs and return the liquid into the pot.
- 3) Mix eggs and the rest of sugar. Bring the liquid to a boil and temper into the egg mixture.
- 4) Return the mixture into the pot and heat gently until 180° F with stirring.
- 5) Strain thru a fine sieve and cool down over an ice bath.
- 6) Turn the ice cream following the instructions in the ice cream machine.
- 7) Spread the ice cream onto a high-sided sheet pan (at least ½" sides), cover in plastic wrap, and freeze. Once the ice cream is hard, cut with the same cutter used to cut the cookies.
- 8) Make sandwiches of the cookies and ice cream. Wrap each in plastic and return to the freezer.
- 9) There will be a lot of little corners and pieces of ice cream left depending on the shape you use. I like to eat these. However, if you want to save them and it has melted, you can gather the melted ice cream and re-spin if you want to. But it really is a lot easier to eat it as you go along.

Chocolate Cookies

- 1 # Butter, softened
- 7 oz. Sugar
- 18 oz. All purpose flour
- Pinch Salt
- 4 oz. Cocoa powder

- 1) Cream butter and sugar thoroughly, scrapping down sides often.
- 2) Combine dry ingredients and add all at one to butter-sugar mixture. Mix until incorporated.
Do not over mix or cookies will go from crisp to tough.
- 3) Wrap dough in plastic wrap and refrigerate for approximately 30 min.
- 4) Pre-heat oven to 350°.
- 5) Roll the dough thin (1/8") and cut into the shape desired. (Robust simple shapes; square, circles, triangles, etc. work better because more complex shapes tend to have tips that break. But if you have a princess cutter and feel the urge to make princess ice cream sandwiches for your daughter's birthday party, go crazy. Give yourself a bunch of time and make extra of everything, though)
- 6) Bake in a 350° oven for 8 minutes. Allow to cool thoroughly before making sandwiches.