



CHOCOLATE ICE CREAM SANDWICH

Enjoy these Chocolate Ice Cream Sandwiches! Creamy ice cream between chewy chocolate chip cookies, coated in rich chocolate. Serve cold for a delightful blend of textures and flavors!

Yield: 3 Sandwichs

INGREDIENTS

RICH'S Chocolate Ganache Base (#24585)

Semi-Sweet chocolate

1 qt. Heavy Cream

1 pt. Coffee Ice Cream

1 **RICH'S** Christie Cookie Co.® 8-Pack Chocolate Chunk Baked Cookies, 11 Oz. (#19352)

Cocoa powder

espresso powder

1/4 C Extra virgin coconut oil

Chocolate covered espresso beans

Chocolate shavings



DIRECTIONS

- 1 Prepare the ganache base according to package instructions using a 1:1 ratio of ganache base to chocolate. Set aside to cool
- 2 Remove packaging and slice the frozen ice cream into small wedges the same size as the chocolate chip cookies. Return to freezer
- 3 Prepare the chocolate coating. Combine 1 cup of chocolate with the coconut oil in a medium sized pot. Melt over low heat until smooth, mixing constantly. Allow to cool
- 4 Take sliced ice cream from the freezer and sandwich each one between two chocolate chip cookies. Spoon melted chocolate overtop and return to the freezer
- 5 Prepare quenelle mixture. Whip heavy cream in a stand mixer until stiff peaks form. Fold into prepared chocolate ganache base in a 1:1 ratio
- 6 Add a dollop of the quenelle mixture to the top of each ice cream sandwich. Dust with a mixture of cocoa and espresso powder. Garnish with espresso beans and chocolate shavings. Serve cold