



## **OREO AND CHOCOLATE ICE CREAM**

**200g dark chocolate**  
**80ml full cream milk**  
**375ml cream**  
**4 jumbo eggs**  
**160ml sugar**  
**5ml vanilla essence**  
**130g Oreos, coarsely chopped**

Melt the chocolate with the milk and set aside to cool.

Whip cream until firm. Set aside. Beat eggs with the sugar until very thick and creamy. Add the vanilla essence. Fold cream into the egg mixture.

Halve the mixture, adding the chocolate to one half and Oreos to the other half. Set the Oreo mixture aside in the fridge for an hour or two. Pour the chocolate mixture into a long loaf tin and freeze for about 3 hours. Remove from freezer, then top with the Oreo mixture to make two separate layers of ice cream. Refreeze.

**Serves 10-12**