

Fran's Rulebook for Successful Frozen Desserts

Excerpted from *Vegan Chocolate: Unapologetically Luscious and Decadent Dairyfree Desserts*, Running Press

1. Read the recipe all the way through and plan your time, especially as ice cream and some of its components need to be made well ahead of time.
2. Prepare your mise en place: gather the equipment, freeze the ice cream maker canister, grind the sugar, chop or melt the chocolate, soak or roast and cool the nuts.
3. It is essential to wait until the base is ice cold—two to four hours or a day ahead—before churning. (A cold base churns faster, resulting in a creamier frozen dessert.)
4. Put a covered container big enough to hold the churned ice cream in the freezer to chill while the ice cream churns.
5. For more even freezing, when using a canister-type ice cream machine, use a silicone spatula to push the ice cream back into the machine as it freezes and moves to the top.
6. Definitely taste the soft serve you've made, and then quickly transfer the finished ice cream to the chilled storage container
7. Soften very hard ice cream in the refrigerator for 15-25 minutes.