



## Chocolate Macaroon with Dark Beer Ice Cream

### “Rocky Road Style “

#### **Ingredients:**

16	large macaroon shell
2 pints	heavy cream
2oz.	Dark chocolate
1 ½ cups	brown sugar
2 pints	dark beer
1 -cup	roasted pecan nut
1-cup	mini marshmallow
1-cup	milk chocolate
2- cups	whipping cream
3 tablespoons	confectioners’ sugar
	Serves: 8 guests

#### **Preparation: Ice Cream**

Using a small pot, add one pint of cream, dark chocolate, brown sugar and dark beer, while stirring gently, bring the mix to a single boil. Set aside and let cool down.

Using an ice cream maker, freeze the ice cream. When ready, by hand, stir in the roasted pecans and the mini marshmallow. Using a ring, the size of the macaroons, mold 8 ice creams “patty” about ½ inch thick and place into the freezer for 15 minutes.

On a sheet pan lay down 8 macaroons cookies up side down. Top each cookie with an ice cream patty, top with the remaining 8 macaroons cookies (just like a small ice cream burger). Squeeze the 2 cookies delicately together and transfer the sheet pan into the freezer for 15 minutes minimum.



### **Chocolate Sauce**

Melt the milk chocolate in a water bath, add 2 tablespoons dark beer and 2 tablespoons of cream, and stir gently until the sauce is very smooth. Keep warm until serving.

### **Whip Cream**

Whip the cream with the powder sugar until soft. Refrigerate until serving.

### **Serving:**

Serve the macaroons on a chilled platter, with a small bowl of soft whip cream and a creamer filled with the warm chocolate sauce.

*Hubert Keller*

Chef/Owner

Fleur by HK / Burger Bars

