Guinness-Milk Chocolate Ice Cream

Yield: About 1 quart

7 ounces milk chocolate, finely chopped
1 cup whole milk
1/2 cup sugar
Pinch of salt
4 large egg yolks
1 cup heavy cream
3/4 cup Guinness Stout or Draught
1 teaspoon vanilla

Place the pieces of chocolate into a large bowl and set a mesh strainer on top; set aside.

In a medium heavy saucepan, warm the milk, sugar and salt until the sides are just foaming. Using a separate medium bowl, whisk together the egg yolks. Temper the eggs by slowly pouring the warmed milk into the egg yolks, making sure to whisk constantly. Pour the warmed yolks back into the saucepan set on medium heat. Stir constantly with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens. You should be able to run your finger through the mixture that coats the spatula without the mixture filling back into the line you made with your finger.

Pour the thickened custard into the mesh strainer over the milk chocolate, then stir until the chocolate is completely melted and smooth. Whisk in the cream, then the Guinness and vanilla. Let cool completely to room temperature (stir over and ice bath to speed this process, if desired) then cover and refrigerate at least 4 hours or overnight. Freeze in your ice cream maker according to the manufacturer's instructions.

Source: The Perfect Scoop, by David Lebovitz