

Vegan Chocolate Ice Cream with Warm Cocoa Sauce

The texture of Buttercup's vegan gelato is silky smooth, and we think it tastes even richer than traditional dairy-based gelato. His decadent chocolate sauce is also vegan and dairy-free. It's wonderful warm over ice cream, and you can chill it and keep it in the fridge for a week or more. To make a version of Buttercup's signature s'more sundaes, serve a scoop of the gelato over a graham cracker, pipe a few dollops of Italian meringue on the side, brown the meringue with a kitchen torch, and top with the warm chocolate sauce.

SERVES 8

For the chocolate ice cream:

2 cups coconut milk

1 cup soy creamer, preferably Silk brand

1/2 cup light corn syrup

3/4 cup Dutch-process cocoa powder

1/2 cup sugar

1 teaspoon kosher salt

1/2 teaspoon tapioca starch

For the warm cocoa sauce:

3/4 cup soy milk

1/4 cup sugar

1/3 cup Dutch-process cocoa powder

1 teaspoon vanilla extract

1/4 teaspoon kosher salt

To make the chocolate ice cream: In a medium pot, combine the coconut milk, soy creamer, and corn syrup, mix well, and bring to a simmer over medium heat. Meanwhile, fill a large bowl halfway full of water and ice. In a medium, heatproof bowl, stir together the cocoa powder, sugar, salt, and tapioca starch, mixing well. When the coconut milk mixture is at a simmer, remove from the heat and gently pour it into the sugar mixture while whisking constantly. Pour the combined mixture back into the pot and bring to a full boil over high heat while whisking constantly. Remove from the heat and pour through a fine-mesh sieve placed over a medium bowl. Nest the bowl in the ice bath until the ice cream mixture is cool, then cover and refrigerate for at least 3 hours, until well chilled, or up to overnight.

Place an airtight container in the freezer to chill. Pour the ice cream mixture into an ice cream maker and freeze according to the manufacturer's instructions. Transfer the ice cream to the chilled container and place in the freezer until ready to serve.

To make the warm cocoa sauce: In a medium pot, combine the soy milk and sugar over medium heat and cook, stirring to dissolve the sugar. Gently whisk in the cocoa powder, vanilla, and salt and cook, stirring, for 2 to 3 minutes, until bubbly. Remove from the heat and strain through a fine-mesh sieve placed over a small bowl. **To serve:** Serve scoops of the ice cream in individual bowls with the warm cocoa sauce spooned over the top.

Kendall-Jackson Grand Reserve Dessert Wine

The fruit and espresso notes in this complex port-style wine make it a perfect match for dark chocolate.