



Frango Mint Ice Cream Pie

Ingredients:

Crust:

1 ½	cup	Graham cracker crumbs
6	tablespoon	Butter, unsalted, melted
¼	cup	Granulated sugar

Filling:

½	cup	Granulated sugar
1 ½	teaspoon	Cornstarch
1/8	teaspoon	Kosher salt
1	cup	Milk
8	mints	Frango Mint chocolates, finely chopped
1	large	Egg, room temperature
1	cup	Heavy whipping cream
½	teaspoon	Vanilla extract

Preheat oven to 350°F.

Butter a 9-inch pie pan. Using a mixer or food processor, blend together graham cracker crumbs, butter and sugar. Press mixture evenly into the bottom and sides of the pan. Bake about 8 minutes, or until crust begins to brown. Transfer to a wire rack and let cool.

To make the filling, combine sugar, cornstarch and salt in a saucepan. Add ¼ cup of milk and whisk until cornstarch is dissolved. Add chocolates and remaining milk and cook over medium-low heat, stirring constantly, until mixture comes to a boil. Remove from heat.

In a small bowl, lightly beat egg. Add ¼ cup chocolate mixture, whisking constantly until blended. Whisk egg-chocolate mixture into remaining chocolate mixture and cook over low heat, stirring constantly, until slightly thickened (about 1 minute). Do not boil. Transfer mixture to a bowl and let cool completely, stirring occasionally. Stir in cream and vanilla. Chill for 2 hours.

Freeze mixture in an ice cream maker, according to manufacturer's directions. Place ice cream in the pie crust and smooth the top with a spatula. Cover with plastic wrap and freeze until very firm (at least 4 hours).



Topping:

2 ounce Hazelnuts (about $\frac{3}{4}$ cup)
 $\frac{1}{2}$ cup Granulated sugar

Garnish:

Whipped cream

To make the topping, preheat oven to 350°F.

Place hazelnuts in a single layer on a baking sheet and bake for 8 to 10 minutes, shaking the sheet a couple of times, until the skins are peeling and hazelnuts are golden brown beneath the skins. Remove from oven. Wrap hazelnuts in a clean towel and let stand for 20 minutes. Using the towel, rub off skins (stubborn skins can be removed by rubbing hazelnuts against a fine-meshed sieve). Coarsely chop nuts to yield about $\frac{1}{2}$ cup.

Butter a baking sheet. In a small saucepan, combine sugar and nuts and cook over medium heat, stirring constantly, until sugar begins to dissolve (about 2 minutes). Reduce heat to low and continue stirring until sugar is caramelized. Pour onto baking sheet, let cool.

Makes 1 pie, or 6-8 servings