

# chocolate cherry ice-cream

## ingredients

1 square carton of organic cherry ice-cream

fresh cherries (for garnish)

1/2 cup + (more for garnish) chocolate chips

cooled ganache

1/2 cup whipping cream

## directions

on a serving platter, turn ice-cream carton upside down and remove the cardboard by cutting off the sides. return to freezer to set. in the meantime combine 1/2 cup chocolate chips and 1/2 cup whipping cream in a microwavable safe bowl. microwave in 15 second increments, then stir, repeat until smooth. don't overcook or chocolate will burn and become lumpy. let ganache cool until no longer warm to the touch. remove ice-cream from freezer and drizzle chocolate over the entire top surface (allowing it to run down the sides). top with fresh cherries and chocolate chips. return to the freezer to let chocolate set up (~30 minutes). slice and serve with additional chocolate sauce and garnishes if needed.