

Frigo Ice Cream

Make this creamy no-churn chocolate hazelnut ice cream with just 7 ingredients. A rich, frozen treat perfect for summer desserts and family snacks.

15 min

PREP

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 cup milk
- 2 tbsp flour
- 2 tbsp rice flour
- 3 tbsp cocoa powder
- 1 cup granulated sugar
- 0.5 cup hazelnut
- 2 tbsp butter

Instructions

- 1 Make the base mixture**

Combine 4 cups flour, 2 tablespoons rice flour, 2 tablespoons cocoa powder, and 3 tablespoons granulated sugar in a medium saucepan. Whisk together until completely smooth with no lumps visible.
- 2** Place the saucepan over medium heat and cook the dry mixture for 3-4 minutes, stirring constantly with a wooden spoon until it forms a thick, smooth paste that pulls away from the sides of the pan.
- 3** Remove from heat and gradually add 1 cup oil in a thin stream while whisking vigorously until the mixture becomes glossy and completely smooth with no oil separation visible.
- 4** Stir in ½ cup chopped hazelnuts until evenly distributed throughout the mixture.
- 5 Cool and prepare for freezing**

Let the mixture cool at room temperature for 15-20 minutes, stirring every 5 minutes to prevent a skin from forming on the surface.

- 6 Add 2 tablespoons additional oil and stir until fully incorporated and the mixture is smooth and pipeable.
- 7 Pour the mixture into ice cube trays or silicone molds, filling each compartment completely to the top.
- 8 **Freeze**
Freeze for 4-6 hours until the ice cream is completely solid and easily releases from the molds when gently twisted.

Tips

Toast hazelnuts in a dry skillet for 3-4 minutes before chopping to intensify their flavor and add aromatic depth to your ice cream.

Cook the flour mixture until it forms a smooth paste without lumps - this ensures your ice cream won't have a gritty texture when frozen.

Use ice cube trays or popsicle molds for individual portions that freeze faster and are perfect for portion control.

Let the mixture cool completely before freezing to prevent ice crystals from forming and ensure smooth, creamy results.

Cover the surface with plastic wrap before placing the lid to prevent freezer burn and maintain optimal texture.

For easier scooping, dip your ice cream scoop in warm water between servings, especially when the ice cream is very firm.

Double the recipe and freeze in multiple containers for convenient single-serving portions that thaw quickly.