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RECIPES

## Campfire Choco Tacos

BY: TLP EDITORS



Image by Table 301

Americans are buzzing over the end of the Choco Taco. But diners can still enjoy an elevated version of the beloved treat at CAMP in Columbia.

“The Choco Taco was always one of my go-to’s as a kid when the ice cream truck came around,” says [pastry chef Lindsay Beck of CAMP Modern Eatery in Columbia](#), South Carolina. “I knew I wanted to put it on the menu for that sense of elevated nostalgia that reminds people of their childhood. The campfire theme of the dessert was brought in as a nod to the name and branding of the restaurant, but also, who doesn’t love a good [s’mores](#)? It also adds that sense of comfort and familiarity while still being playful and unique.”

*Chef’s tip: If you don’t have a waffle cone machine for this campfire Choco Taco recipe, you can spread a heaping tablespoon of batter into a thin, even circle on a parchment-lined sheet pan sprayed with nonstick spray. Bake at 350 until batter begins to brown, then remove and immediately mold as directed while still hot.*

# recipe<sup>+</sup>

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## yields

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Makes about 10 Choco Tacos

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## For the Toasted Marshmallow Ice Cream:

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1 cup whole milk

2 cups heavy cream, divided

¼ teaspoons salt

12 ounces marshmallows, store-bought or homemade

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## For the Smoked Chocolate Mousse:

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5 egg yolks

6 tablespoons sugar

12 ounces good quality dark chocolate, smoked

3 cups heavy cream

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## For the Choco Taco Shells:

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## steps

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### Step 1

**Make the toasted marshmallow ice cream:** In a medium saucepan, bring milk, 1 cup of heavy cream, and salt to just under a boil in a medium saucepan. The mixture should be steaming but not boiling.

### Step 2

While the milk mixture warms, arrange marshmallows in a single layer on a sheet pan. Place under a broiler or use a torch to toast the tops of the marshmallows. Use a fork or spatula to flip and repeat on the other side. Scrape the marshmallows into the hot milk mixture, and bring the mixture to a gentle simmer, whisking to break down the marshmallows. This will take a couple of minutes.

2 egg whites  
1/3 cup and 1 tablespoon sugar  
1/2 teaspoon vanilla extract  
3/4 cup flour  
1/4 teaspoon salt  
2 tablespoons butter, melted

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### **For the Hazelnut-Graham Streusel:**

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1 cup graham cracker crumbs  
3/4 cup flour  
2 teaspoons cornstarch  
7 tablespoons sugar  
1 tablespoon brown sugar  
1 1/2 teaspoon salt  
1/2 cup chopped hazelnuts, lightly  
toasted  
1 stick butter, melted melted

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### **Store-bought Marshmallow Fluff**

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### **Step 3**

In a separate bowl, slowly pour a bit of hot liquid into the whisked egg yolks, whisking constantly to avoid overheating the eggs. Repeat using about half of the hot liquid. Once the egg yolk mixture is warmed through, return mixture to the saucepan and cook over medium heat. Stir constantly with a spatula or wooden spoon until mixture thickens and registers 180 degrees on an instant-read thermometer. Stir in remaining 1 cup of cream. Strain the mixture through a fine sieve and freeze until solid, about 4 hours to overnight.

### **Step 4**

#### **Make the smoked chocolate mousse:**

Bring a small pot of water to almost, but not quite, simmering. Set a bowl over the pot, add egg yolks and sugar, whisking constantly until the sugar dissolves. Transfer mixture to a mixer fitted with a whisk attachment. Beat at high speed until the mixture is pale and thick, about 10 minutes.