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Gelato Base and Variations for Masterful Gelato

These recipes are provided to you by Lee Fiordaliso (aka Lee Kornblum). After making literally hundreds of gelato batches he is the Gelato Master.

INGREDIENTS:

- (25½ oz. or 750g) whole milk
- (5 oz. or 145g) Heavy Cream
- (2 oz. or 56g) non-fat or skim milk powder
- 1 teaspoon sea salt (4g)
- (6 oz. or 170g) White Sugar - divided
- 3 egg yolks (Yolks only, not the egg whites)
- Optional: 1 Tablespoon vodka
- 2 TSP of Vanilla Extract (If making vanilla gelato)

In a small bowl, whisk the egg yolks and 2 oz. of the measured sugar until the mixture is homogenous, and set aside.

In a medium cooking pot, combine the cream, milk, skim milk powder, the remaining 4 oz. of sugar, and salt over low heat until it reaches 160 degrees. (Use a digital thermometer!)

While the base is heating, create an ice bath using two bowls (metal), one larger than the other. Put ice cubes and water into the larger bowl and then place the smaller bowl into the larger bowl.

Once the base has reached 160 degrees you need to temper the eggs yolks and sugar mixture. While constantly whisking the eggs and sugar (so that the eggs don't cook), with a ladle slowly pour about a third of the hot cream mixture (base) into the yolks and sugar mixture. Then, carefully but quickly, whisk the yolk mixture back into the pot with the remaining cream base.

Continue to heat until the base reaches 180 degrees on an instant-read thermometer. Pour the mixture into the prepared ice bath bowl and gently stir the base in the bowl so that the base starts the cool-down process.

At this point you may add the vodka to keep the ice cream more scoopable and to keep ice crystals from forming. Stir until blended. If making vanilla gelato now is also the time to add the vanilla extract.

Chill the base in the refrigerator for at least 4 hours or in the freezer for one hour.

Once the base has chilled you can freeze the gelato in your ice cream machine according to the manufacturer's instructions.

Enjoy it right away or, for a firmer gelato, transfer the churned/frozen gelato into a container and freeze the gelato for at least 4 hours, but 6 hours is perfect.

Recommended variations on this base:

- Vanilla Gelato: Into the base (before heating) add two vanilla bean pods. Split the vanilla bean pods and scrape out the seeds. Vanilla beans used in this video: Heart & Harvest Premium Madagascar vanilla beans (<https://a.co/d/77kwd7S>).
- Chocolate Shower Gelato: To the Vanilla Gelato variation above, add 1 Ghirardelli Dark Chocolate bar (72% Cacao, 3.5 oz bar) that has been frozen and then smashed to create 'chocolate chips of chips.' These are added to the gelato about three minutes prior to the gelato being completed in the ice cream machine.
- Espresso gelato – add to the milks, cream, and salt before you start to heat them 2-4 Tbsp espresso powder (such as King Arthur Espresso Powder, <https://shop.kingarthurbaking.com/items/espresso-powder>). The 4 TBS of

espresso powder makes for a very strong flavored gelato. If you prefer less strong gelato, use less espresso powder.

- Espresso chip – follow the directions above for espresso gelato, and when the gelato has finished or almost finished churning, add your favorite dark chocolate chips.
- Dark chocolate – add to the milks, cream, and salt before you start to heat them 4 Tbsp dark cocoa (I use 1 Tbsp Cacao Barry Extra Brute, <https://www.cacao-barry.com/en-US/chocolate-couverture-cocoa/DCP-22SP-761/extra-brute>), and 3 Tbsp Modern Mountain Black Cocoa Powder, <https://modernmountainflour.com/products/black-cocoa-powder-1-lb>). When the base starts to warm up, add a 3.5 oz bar of your favorite dark chocolate bar, broken into pieces (I often use 1 or 2 Lindt 100% Cocoa Dark Chocolate Excellent bars, <https://www.lindtusa.com/100-percent-cocoa-dark-chocolate-excellence-bar-394002>).