



ITALY - COLOSSEUM

Jeep
THERE'S ONLY ONE

MAKING GELATO

To make approx. 1 litre of gelato, you will need:

- 650ml whole milk*
- 120ml double cream*
- 180g unrefined sugar*
- 45g skimmed milk powder*
- 1 teaspoon cornflour*

1. Put the milk and cream in a saucepan over a medium heat.
2. Get a mixing jug and mix the sugar, skimmed milk powder and cornflour together while the milk and cream warms up.
3. When the contents of the pan reach 40°C, add the other ingredients and whisk everything together until the mixture reaches 85°C.
4. You need to bring the temperature down to 10°C in less than half an hour, so fill your sink with ice and cold water, then plunge the saucepan into it and keep stirring.
5. When everything has cooled, seal it into a container and put it in the fridge overnight (or for at least 4 hours).
6. Now it's time to churn it into gelato. Do this by passing it through a fine sieve into a bowl, then blitzing it with a hand blender.
7. Finally, put it into a container then put it into the freezer to set. Make sure you eat it within a month!

This is the recipe for the basic gelato flavour, which the Italians call 'Flor de latte' ('flower of milk') - you can add vanilla, chocolate, or any other flavours you can think of and explore lots of new flavours!

And, of course, please ensure you supervise your adventurers at all times!