

Crema al Limone Gelato

I have a rule when I go to Italy. I must eat gelato every day! And if I miss a day I should have it twice the next. I've had gelato all over Italy. But the best I ever had was discovered on the waterfront in the town of Monterosso al Mare in Cinque Terre. It was here and only here I found a flavor known as 'Crema al Limone' made with the fresh local lemons and cream. Other lemon gelatos I saw were not creamy but more like a sorbetto. It was so amazing I knew I had to learn how to make it and I nailed it on my first try!

Makes 1-1/2 quarts
Serving 5-6

Custard Ingredients:

- 1 cup whole milk
- 2 cups heavy whipping cream
- 1 cup granulated sugar
- 5 large egg yolks - beaten
- 3 tablespoons grated lemon zest
- 3/4 cup fresh lemon juice (about 5 lemons)



Preparing Custard:

1. Wash and dry lemons. Zest lemons, and then squeeze the fresh lemon juice.
2. In a medium saucepan, heat milk to 175° F. Stir in sugar until dissolved.
3. Whisk a small amount of hot mixture into egg yolks. Return all to the pan slowly, whisking constantly. Add lemon zest. Cook over low heat until mixture is just thick enough to coat a spoon and a thermometer reads at least 160°, stirring constantly. Do not allow to boil
4. Remove from heat. Whisk in lemon juice and cream. Place in a bowl. Press plastic wrap onto surface of custard; refrigerate several hours or overnight.

Finishing the Gelato:

1. Fill cylinder of ice cream freezer two-thirds full; freeze according to the manufacturer's directions. (Refrigerate remaining mixture until ready to freeze.) Transfer ice cream to freezer containers.
2. Freeze 2-4 hours or until firm. Repeat with remaining mixture if needed.

Frankie's Tips:

- ◆ If you did not allow enough time for your custard to cool, place the mixture in an ice bath to speed the cooling.
- ◆ If you want to lighten it up some you can use a lighter version of milk such as 1% or 2%.
- ◆ I highly recommend that you use an Instant Read Thermometer to keep track of the temperature during custard making.
- ◆ Gelato is typically served at a slightly warmer temperature than ice cream. If you freeze it overnight, I suggest pulling it out a little while before serving.