



Gelato al Cioccolato

Chocolate Gelato

Ingredients (8 people):

400ml (1.6 cup) fresh cream
4 egg yolks
4 tablespoons of sugar
40gr. (1.4 oz.) of unsweetened cocoa powder

Preparation:

1. Place the cocoa powder and water in a saucepan over a low heat until you get a lumpless paste. Leave to cool.
2. Using an electric whisk, cream together the egg yolks and sugar until the sugar granules have dissolved and the mixture has become pale yellow.
3. Whip the cream.
4. Fold the chocolate paste into the egg yolks and sugar and add the whipped cream.
5. Place the mixture in a tray and put in the freezer for at least 4 hours.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!



Gelato alla Vaniglia

Vanilla Gelato

Ingredients (8 people):

- 500ml (2 cups) fresh cream
- 4 egg yolks
- 4 tablespoons of sugar
- 1 vanilla bean (scrape out the seeds) or a teaspoon of vanilla extract.

Preparation:

1. In a bowl and using an electric whisk, cream the egg yolks and sugar together until the sugar granules have dissolved and the mixture has turned a pale yellow.
2. Fold the vanilla seeds or extract into the egg yolk mixture.
3. Whip the cream and add it to the mixture.
4. Place the mixture in a tray and leave to freeze for at least 4 hours.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013



Gelato alla Nutella

Nutella Gelato

Ingredients (8 people):

- 1 large tablespoon of Nutella
- 100gr. (3.5 oz.) unsweetened cocoa powder
- Boiling water
- 400ml. (1.6 cup) fresh cream
- 4 egg yolks
- 2 tablespoons of sugar

Preparation:

1. Bring together the Nutella and the cocoa powder with a tablespoon of hot water until you get a lumpless paste.
2. In another bowl and using an electric whisk, cream the egg yolks and sugar together until the sugar granules have dissolved and the mixture has become pale yellow.
3. Fold the chocolate paste into the egg yolk mixture.
4. Whip the cream and add it to the mixture.
5. Place half the mixture in a tray and sprinkle with chopped hazelnuts.
6. Place the rest of the mixture on top and freeze for at least 4 hours.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013



Gelato al Pistacchio

Pistachio Gelato

Ingredients (8 people):

- 400ml. (1.6 cup) fresh cream
- 4 egg yolks
- 4 tablespoons of granulated sugar
- 90 gr. (3 oz.) of unshelled crushed pistachios and some extra to sprinkle on top

Preparation:

1. With an electric blender, whizz together the pistachios until they are fine crumbs. Add a spoonful of cream and blend again until you have a paste.
2. In a bowl and using an electric whisk, cream the egg yolks and sugar together until the sugar granules have dissolved and the mixture has become pale yellow.
3. Fold in the crushed pistachios
4. Whip the cream and add it to the mixture
5. Place the mixture in a tray, sprinkle with some more pistachios, and leave to freeze for at least 4- hours

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013



Gelato alla Stracciatella

Chocolate Chunk Gelato

Ingredients (8 people):

- 400ml. (1.6 cup) fresh cream
- 4 egg yolks
- 4 tablespoons of granulated sugar
- 100 gr. (3.5 oz.) chopped dark chocolate.

Preparation:

1. In a bowl and using an electric whisk, cream the egg yolks and sugar together until the sugar granules have dissolved and the mixture has become pale yellow.
2. Fold in the chopped chocolate into the egg yolk mixture.
3. Whip the cream and add it to the mixture.
4. Place the mixture in a tray, and leave to freeze for at least 4 hours.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!



Gelato alla Frutta (Pesca, Banana, Fragole)

Fruit Gelato (Peach, Banana, Strawberry)

Ingredients (6 people):

- 500 gr. (17.6 oz.) of fresh fruit (3-4 medium peaches, peeled and pitted or strawberries)
- 1 cup whole milk
- 1 cup granulated sugar
- 1 - 1/2 cups heavy cream

Preparation:

1. Using a food processor, whizz together the fruit and sugar and blend until smooth (If you are making strawberry gelato make sure you sieve the strawberry sauce).
2. In a medium bowl, mix the fruit puree, milk, heavy cream, and vanilla extract together.
3. Add the gelato mixture to your ice cream maker and process according to manufacturer's directions.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013



Gelato al Limone

Lemon Gelato

Ingredients (8 people):

- 6 yolks
- 6 tablespoons of white sugar
- 750 ml. (3 cups) of fresh cream
- 1 vanilla bean
- Half the zest of a lemon

Preparation:

1. Using an electric whisk, cream together the eggs and sugar until the sugar granules have dissolved and the mixture has become pale yellow.
2. Scrape the vanilla beans out of the pod and add it to the yolk mixture. Add the lemon zest and then fold the mixture to combine the lemon zest and the vanilla.
3. Whip the cream and add it to the mixture.
4. Place the mixture in a tray and put in the freezer for 8 hours.
5. Serve with chopped chocolate, nuts, caramel or whatever you choose!

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013