

Sour Cherry Pistachio Gelato

Yield: Approximately 1.25 Gallons



Ingredients

Amount

Itaberco BL-100 L	400 g
Sugar	240 g
Dextrose	120g
CSS	200 g
Whole Milk	2410 g
Condensed Milk	300 g
Itaberco Pistachio Paste (NP-1230)	300 g

Variegate

Amount

Luxardo Cherries	300 g
Itaberco Sour Cherry Topping (TS-512)	250 g

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Medium

Tools

- 1 Digital Gram Scale
- 2 2 Gallon Mixing Pail washed and sanitized
- 3 Rubber spatula
- 4 Medium Immersion Blender

To Prepare

- 1 Scale and mix dry ingredients
- 2 Heat milk to 165 °F
- 3 Blend dry ingredients into milk with an immersion blender for 60 seconds.
- 4 Add condensed milk, pistachio paste, and blend for 30 seconds.
- 5 Process in batch freezer and variegate in cherries and **Itaberco Sour Cherry Topping (TS-512)** while extracting from batch freezer.
- 6 Mound and serve.

buon appetito!