

Peanut Butter Cup Gelato

Yield: Approximately 1.25 Gallon of Mix

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Easy

Ingredients	Amount
Itaberco BL-400 L	1 bag
Whole Milk	2400g
Sweetened Condensed Milk	300 g
Itaberco Peanut Butter Flavor 145	300 g
Itaberco Peanut Butter Sauce (TS-145)	150 g
Itaberco Chocolate Chip Sauce (TS-260)	150 g
Peanut Butter Cups, chopped	300 g

Tools

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

To Prepare

- 1 Heat milk to 160-180°F.
- 2 Blend in **Itaberco BL-400-L** into milk and blend with an immersion blender for 60 seconds.
- 3 Add **Itaberco Peanut Butter Flavor 145** and sweetened condensed milk and blend for 30 seconds.
- 4 Process in batch freezer.
- 5 Variagate in **Itaberco Peanut Butter Sauce TS-145**, **Itaberco Chocolate Chip Sauce TS-260**, and peanut butter cups.

buon appetito!