



Making Artisan Gelato: 45 Recipes and Techniques for Crafting Flavor-Infused Gelato and Sorbet at Home

By Torrance Kopfer



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The word *gelato*, in Italian, simply means “ice cream,” but its meaning has shifted to define a type of high-end frozen dessert, made with milk, not cream. Gelato also has 35% less air whipped into it than ice cream, heightening its rich mouthfeel without tipping the scales. Gelato, in all its luxury, is simple to make at home with a standard ice-cream maker.

Making Artisan Gelato, following on the heels of *Making Artisan Chocolates*, will offer 45+ recipes and flavor variations for exquisite frozen desserts, made from all-natural ingredients available at any grocery store or farmer’s market. From pureeing and straining fruit to tempering egg yolks for a creamy base, the gelato-making techniques included in *Making Artisan Gelato* ensure quality concoctions. Recipe flavors run the gamut—nuts, spices, chocolate, fruit, herbs, and more—with novel flavor pairings that go beyond your standard-issue fare.



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