

INGREDIENTS

3 cups [750 ml] coconut milk or cream (minimum 60% coconut extract)
¾ cup [180 ml] granulated sugar
2 tbsp [30 ml] cornstarch

TO MAKE MANGO AND PASSIONFRUIT GELATO

1 cup [250 ml] mango puree
1 cup [250 ml] passion fruit puree (*see note*)

METHOD

Pour the coconut milk or cream in a medium saucepan, then whisk in the cornstarch and the sugar. Place the saucepan over medium heat and bring the mixture to a simmer. Lower the heat and let it cook, stirring constantly, for 6 to 8 minutes, or until you can feel the mixture has thickened. Let cool to room temperature, then refrigerate for a few hours until thoroughly cold.

You can use this base to make whichever gelato you please. To make a fruity gelato, whisk in 2 cups [500 ml] fruit puree of your choice (I like to use half mango, half passion fruit). Strain the gelato base through a fine mesh strainer (straining the mixture will ensure a silky smooth gelato). Pour into the bowl of an ice cream maker. Freeze according to the manufacturer's instructions. Stop the machine when the gelato is icy but still soft.

Transfer the gelato to an airtight container and freeze until firm, about two hours. The gelato will keep, frozen, for up to two weeks. Always take the gelato out to room temperature 10 to 15 minutes before serving to soften it and make it easier to scoop.

