

CLASSIC GELATO BASE

A Skillshare Class
by **FoodNouveau**

INGREDIENTS

Makes 2 quarts

3 cups [750 ml] whole milk
5 egg yolks (from large eggs, about 20 grams each)
 $\frac{3}{4}$ cup [180 ml] granulated sugar

OPTIONAL, to make Vanilla Bean Gelato

1 vanilla bean, halved lengthwise

METHOD

In a saucepan, warm the milk over medium heat until it just starts to bubble around the edge (no need to bring it to a boil). Remove from the heat and reserve.

In the bowl of a stand mixer, or in a large mixing bowl if you're using a hand mixer, beat the egg yolks and sugar together until the mixture is thick and creamy (about 2 minutes at medium speed). With the mixer on low speed, slowly pour in one ladleful of the hot milk into the egg mixture. Slowly pour in the rest of the mixture and beat until the milk is well incorporated.

Pour the milk and egg mixture back into the saucepan and place over medium-low heat and cook, stirring constantly, until the custard coats the back of a wooden spoon.

Remove from the heat. If making Vanilla Bean Gelato, drop the halved vanilla bean into the hot mixture. Let cool to room temperature, then refrigerate for a few hours until thoroughly cold, or, if making Vanilla Bean Gelato, preferably overnight so the vanilla bean infuses fully.

If making Vanilla Bean Gelato, fish the vanilla bean out of the custard. Strain the gelato base through a fine mesh strainer (straining the mixture will ensure a silky smooth gelato). Whisk in the flavorings of your choice (pistachio paste, fruit puree, etc.), then 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.

