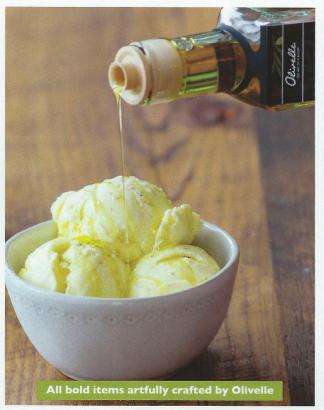
## **OLIVE OIL GELATO**

Yield: 8 Prep Time: 12 hours

Cook Time: 10 minutes



## INGREDIENTS:

1 3/4 Cups Whole Milk

1/4 Cup Heavy Cream

4 Large Egg Yolks

1/2 Cup Sugar

1/4 tsp Vanilla Bean Sea Salt, plus more to finish

1/4 Cup II Cavallino Tuscan Italian Extra Virgin Olive Oil

## **INSTRUCTIONS:**

- 24 hours before wanting Gelato: Place ice cream maker in freezer and prepare the gelato base by following steps 2-8.
- 2. In a medium saucepan, bring milk and cream to a low simmer.
- Meanwhile, in a separate bowl, using a hand mixer, beat egg yolks, sugar, and salt together until pale in color and light and fluffy in texture, about 30 seconds.
- While whisking, add a small amount of the warmed milk to the egg mixture, about ¼ cup, to temper the eggs. Pour the egg mixture back in with the remaining milk.
- Over low heat, cook the gelato base, stirring constantly until thickened, about 3 minutes. It should coat the back of a spoon.
- Run the mixture through a fine mesh strainer into a clean bowl to remove any lumps.
- 7. Whisk in olive oil until well combined.
- Cover with plastic wrap, touching the mixture with wrap to prevent a film from forming. Place the gelato base in the refrigerator for at least 4 hours but overnight is best.
- 9. To prepare the gelato follow the manufacturer's instructions for your ice cream machine. Once frozen, enjoy immediately (super soft) or place in an airtight container and freeze up to 6 months (scoopable)!
- 10. To serve, drizzle a little olive oil and finish with a pinch of salt.