

Fior di Latte Gelato

Ingredient	Quantity
Whole Milk	640ml
Double Cream	250ml
Unrefined Granulated Sugar	130g
Skimmed Milk Powder	40g
Locust Bean Gum Powder	1 tsp
Glucose Syrup	40g
Sea Salt	1 pinch

Method

1. Whisk sugar, milk powder, stabiliser and salt together in a bowl.
2. Heat milk and glucose to 30°C then buzz in sugar mix.
3. Heat milk to 82.5°C, stirring constantly, and then remove from heat.
4. Cool to 65°C in an iced water bath, and then buzz in cream.
5. Cool to room temp in an iced water bath, then refrigerate for 8 hours or overnight.
6. Buzz mix for 30 seconds.
7. Churn in an ice cream machine for approx. 25 mins or until the texture is thick and creamy-looking.
8. Transfer into a lidded container and hard-freeze for at least 4 hours until scoopable.