

Gelato

Ingredients

- 3 cups whole milk, divided
- 1 cup granulated sugar
- $\frac{3}{4}$ cup cocoa powder
- 2 tbsp cornstarch
- Pinch of fine salt
- 1 tsp pure vanilla extract

Equipment Needed

- Medium bowl
- Wire whip
- Saucepan
- Airtight container
- Ice cream maker

Directions

1. In a medium bowl, whisk together 1 cup of milk, sugar, cornstarch, cocoa powder, and salt; set aside.
2. In a large heavy bottomed saucepan over medium heat, bringing the remaining two cups of milk just below the boiling point (bubbles will appear around the edges of the pan).
3. Add the cocoa mixture to the hot milk and continue to heat, stirring constantly, until the mixture thickens (about ten minutes).
4. Remove from heat and stir in the vanilla extract.
5. Allow the mixture to cool, then transfer to an airtight container and chill overnight.
6. Process in your ice cream maker for about 20 minutes.
7. Transfer to an airtight container and store in the freezer.
8. Soften at room temperature for 10 minutes before serving.

