

## **GELATO SICILIANO**

**SOURCE: SAVEUR JULY/AUG/01 (authentic Sicilian gelato contains no eggs or cream)**

### **INGREDIENTS:**

#### **Pistachio Gelato**

4 C milk

1 C sugar

3 TBS cornstarch

2 C shelled unsalted pistachios, finely ground in a food processor or spice mill

#### **Chocolate Gelato**

3 C milk

3/4 C sugar

2 TBS cornstarch

3/4 C unsweetened cocoa

### **DIRECTIONS:**

#### **Pistachio Gelato**

Bring 3 C milk to simmer in medium saucepan over medium heat - remove from heat. Meanwhile, combine remaining 1 C milk, sugar & cornstarch in bowl - stir into hot milk. Return pan to heat & cook, stirring, till mixture thickens slightly (8-10 minutes).

Put pistachios in bowl - stir in hot milk mixture. Allow to cool - then cover with plastic & refrigerate overnight. Strain mixture through fine sieve into bowl, pressing ground pistachios with back of wooden spoon - discard pistachios - process mixture in ice cream maker according to manufacturer's directions.

#### **Chocolate Gelato**

Bring 2 C milk to simmer in medium saucepan over medium heat - remove from heat - combine remaining 1 C milk, sugar, cornstarch & cocoa into hot milk - cook, stirring, till sugar & cocoa dissolve. Allow to cool - then cover with plastic & refrigerate overnight. Process mixture in ice cream maker according to manufacturer's directions.

Serves 6-8