



Chocolate Gelato

Ingredients (10 servings)

1135g whole milk	110g mascarpone cheese
300g sugar	150g cocoa powder
30g glucose syrup	100g chopped 85% dark chocolate
55g dextrose	125g water
30g powdered skimmed milk	115g dairy cream

Equipment

Large pan	Whisk
Induction stove	Plastic spoon
Immersion blender	Marisa spatula
Chinois	Thermoscanner
Measuring jug	

Instructions

1. In a large pan, combine the whole milk, dairy cream, water, and glucose syrup.
2. Add the sugar to the pan and stir well until it's fully dissolved.
3. Add the dextrose, powdered skimmed milk stirring constantly to ensure everything is well incorporated. Heat the mixture to 80-90°C, continuing to stir.
4. Turn off the heat, then add the mascarpone cheese to the mixture.
5. In a separate bowl, mix the cocoa powder and the chopped dark chocolate until they are evenly distributed.
6. Pour the cocoa powder and chocolate mixture into the pan with the milk mixture. Use an immersion blender to blend everything, ensuring that the chocolate is melted, and the mixture is smooth.
7. Set up your gelato machine according to the manufacturer's instructions.
8. Pour the blended mixture into a measuring jug, using a chinois to strain it and remove any lumps or impurities.
9. Transfer the strained mixture to the gelato machine and churn it for 15-20 minutes, or until it reaches a creamy and smooth consistency.
10. Once the gelato is ready, transfer it to a freezer-safe container and freeze it for a minimum of 2 hours before serving.

Indulge in the delightful taste of your homemade chocolate gelato!