



Lemon Zest Cream Gelato

Ingredients (10 servings)

1074g whole milk	58g dextrose
280g dairy cream	42g glucose syrup
60g skim milk powder	200g egg yolks
218g sugar	Lemon zest from 3 lemons

Instructions

1. In a large pan, combine whole milk, dairy cream, and glucose to create mixture "A".
2. Grate only the yellow part of three lemons gently, and add the zest to mixture "A".
3. Slowly bring mixture "A" to a gentle boil over medium heat, ensuring it doesn't overflow.
4. Turn off the heat.
5. In a separate bowl, whisk together egg yolks, powdered sugar, milk, dextrose until creamy and fluffy to prepare mixture "B".
6. Gradually add a ladle of mixture "A" to mixture "B" while whisking quickly.
7. Slowly incorporate one ladle at a time of mixture "A" into mixture "B" while continuously whisking.
8. Once all the liquid is combined, heat the new mixture "C" over low-medium heat to 72°C.
9. Strain mixture "C" through a chinois into a container.
10. Transfer mixture "C" to a gelato machine and churn for 15-20 min.

Enjoy the creamy and indulgent lemon zest gelato!