



Pistachio Gelato

Ingredients (10 servings)

1260g whole milk	46g dextrose
240g dairy cream	60g glucose syrup
90g skimmed milk powder	240g pistachio paste
125g sugar	

Instructions

1. In a large pan, combine whole milk, dairy cream, and glucose. Add sugar to the mixture.
2. Heat the composition to 80 to 90°C. Turn off the heat.
3. Blend the mix of powdered milk, dextrose with an immersion blender.
4. Add the pistachio paste and blend with the immersion blender.
5. Pour the mixture into a measuring jug, straining it through a chinois.
6. Transfer the mixture to a gelato machine and churn for 15-20 min.

Enjoy the creamy and delicious pistachio gelato!