



# Variegated Black Cherry Gelato

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## Ingredients (10 servings)

1216g whole milk	34g glucose
68g skim milk powder	336g mascarpone cheese
275g sugar	200g black cherry syrup
65g dextrose	200g black cherries, halved

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## Instructions

1. In a large bowl, combine whole milk and glucose.
2. Heat the mixture with sugar over medium heat until it reaches 80 to 90°C.
3. Turn off the heat.
4. Blend the mix of dextrose, and powdered milk using an immersion blender.
5. Add the mascarpone cheese and blend again with the immersion blender.
6. Pour the mixture into a measuring jug, straining it through a chinois.
7. Transfer the mixture to a gelato machine and churn for 15 to 20 min.
8. Once the gelato is ready, add the black cherry syrup and create layers of gelato and black cherries as it come out of the machine. Avoid over-mixing to prevent the gelato from splitting.

Enjoy your delicious variegated black cherry gelato!



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