

TRENTO

MUSSO



★ GELATO ★

COOKBOOK





Custard Gelato

Ingredients for 700 g

250 ml whole milk
250 ml cream
4 egg yolks
150 g sugar
some lemon zest or
a vanilla pod

Preparation method

Beat egg yolks and sugar together until frothy. Heat milk and cream in a saucepan and add some lemon zest or a vanilla pod to flavour it. Pour the egg yolks and sugar into the hot milk pan and bring the mixture up to about 82°C. Leave to cool (if you have time, leave it in the fridge for a few hours), remove the lemon zest or vanilla pod and pour the mixture into your Musso ice cream machine.

Tips

This custard base lends itself to several variations on the theme.

- You can add coarsely crumbled cornmeal biscuits or cookies directly to the machine when the gelato is almost ready.
- Alternatively you can even add rum and raisins, melted chocolate, small chunks of nougat, or anything else your imagination suggests!
- To get a more creamy gelato, add a little locust bean gum.





Fiordilatte gelato

Ingredients for 700 g (1½ lb) Preparation method

380 g / 13½ oz whole milk

150 g / 5¼ oz cream

80 g / 2¾ oz sucrose

35 g / 1¼ oz glucose syrup

15 g / ½ oz honey

35 g / 1¼ oz powdered milk

2 g / 0.07 oz carob-bean
seeds flour

1 pinch salt

Mix sucrose, skimmed milk powder and carob-bean seeds flour in a bowl. Then heat together with milk, cream, honey and glucose to 40 °C / 104 °F.

Bring to 65 °C / 149 °F while mixing well.

Leave to cool.

Churn in the ice cream machine.





Yogurt Gelato

Ingredients for 700 g

300 g full-fat yogurt

250 ml cream

150 g sugar

Preparation method

Put all the ingredients into a bowl and mix together well. Blend the mixture with an immersion blender and pour into your Musso ice cream machine.

Tips

- The recipe for yogurt gelato is one of the simplest and gives a sure result. If you use one of the cream top yogurts you find in the shops, your gelato will be even softer and tastier.
- Yogurt gelato goes well with fresh fruit, crumbly desserts and soft cakes, like sponge cake.





Hazelnut Gelato

Ingredients for 470 g

200 ml whole milk
100 ml cream
1 egg yolk
80 g sugar
90 g hazelnut paste

Preparation method

Dissolve the sugar into the milk in a pan over a low heat or in a double boiler, and bring the mixture up to 70°C. Add cream, egg yolk and hazelnut paste, blend with an immersion blender and leave to cool. Pour the cold mixture into your Musso ice cream machine.

Tips

- You can avoid adding the egg yolk by increasing the amount of cream.
- Pistachio gelato is made in the same way. Just use pistachio paste instead of hazelnut paste.
- If you cannot find hazelnut paste, you can make it by grinding hazelnuts in a food processor until they release their oil.





Chocolate sorbet

Ingredients for 700 g (1½ lb) Preparation method

140 g / 5 oz dark chocolate

445 g / 15¾ oz water

60 g / 2 oz sugar

20 g / ¾ oz honey

80 g / 2¾ oz glucose

2½ g / 1 oz locust bean
gum powder

Bring water almost up to the boil with sugar, honey, glucose and locust gum while mixing well.

Take of the heat, add chocolate, and mix for a long time. Leave to cool, then pour into the ice cream machine.





Coffee Gelato

Ingredients for 700 g (1½ lb) Preparation method

15 g / ½ oz instant coffee

250 g / 8¾ oz whole milk

125 g / 4½ oz cream

125 g / 4½ oz extra strong coffee

160 g / 5¾ oz sugar

4 egg yolks

Heat milk and instant coffee.

Beat egg yolks thoroughly with sugar. Add to hot milk while stirring constantly. Put back on the heat until custard coats the back of a spoon.

Mix coffee and cream, and pour in custard slowly while stirring constantly. Leave to cool, then pour into the ice cream machine.





Raspberry sorbet

Ingredients for 675 g

500 g draspberries
175 g sugar
juice of half a lemon

Preparation method

Blend all ingredients together and pour the mixture into your Musso ice cream machine.

Tips

- The same quantities and method can be used to make sorbets with other berries.
- The mixture must not be left to stand. Consequently berry sorbets are the quickest to make.



Vegan chocolate gelato

Preparation method

50 g / 1¾ oz sunflower oil

40 g / 1½ oz unsweetened cocoa

10 g / ¼ oz rice flour

210 g / 7½ oz rice syrup

435 g / 15¼ oz rice milk

5 g / ¼ oz kudzu root powder

2 g / 0.07 oz locust bean gum powder

Put organic cold-pressed, deodorized sunflower oil, cocoa powder, rice flour, kudzu, locust bean gum and rice milk in a saucepan.

Blend well with a blender.

Put on the heat and bring almost to a boil, stirring to prevent sticking.

Take off the heat and add rice syrup.

Cover and leave to stand on the table until almost cold. Place container for a couple of hours in the fridge. Pour creamy liquid into the ice cream machine and churn for about 35 to 40 minutes.

Serve.





Vegan raspberry gelato

Preparation method

300 g / 10½ oz raspberries

160 g / 5¾ oz water

250 g / 8¾ oz rice syrup

2 g / 0.07 oz locust bean gum powder

20 g / ¾ oz lemon juice

Clean and gently wash raspberries in cold water. Drain thoroughly.

Place in a tall container with slightly warm water, rice syrup, lemon juice and locust bean gum. Blend well with a blender and put everything in the ice cream machine.

The gelato is ready after about 35 minutes.



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