



The Art of Making Gelato: 50 Flavors to Make at Home

Morgan Morano

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Forget ice cream. Impress your dinner guests with unique flavors, and indulge in fabulous recipes and luxurious desserts that you can make at home with The Art of Making Gelato. Discover where this incredible frozen dessert originated, and the techniques and tools that you need to make this delicious treat at home.

Gelato is churned more slowly and frozen at a slightly warmer temperature than ice cream. The slow churning incorporates less air, so the gelato is denser. The higher freezing temperature means that the gelato stays silkier and softer. Dairy-free and egg-free, sorbets are made from fruit juice or flavored water and simple syrup. They're churned like ice cream to give them a soft and snowy texture.

Join Chef and Gelato afficianado Morgan Morano as she shares 50 recipes for gelato and sorbetto. Enjoy traditional chocolate, vanilla and strawberry to Torta della Mimosa, Bombolone, Biscoff, and Aceero - even Avocado gelato!



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