

Gelato alla crema Fiortentina

Ingredients:

275 g of milk
135 g of cream
3 egg yolks
90 g of sugar
1/2 tsp vanilla
40 g of dried amaretti
1 teaspoon of bitter almond liqueur

Directions:

Step 1

Separate the eggs, reserve the yolks in a large bowl. Add the sugar and vanilla and then whisk until the mixture is pale and creamy. Meanwhile, heat the milk over low heat and before it reaches boiling point remove it from the heat, then pour it slowly into the egg yolk mixture whisking all the time, be careful not to rush this or you may scramble the eggs.

Step 2

Once you have added all the milk, return the custard to the pot and place it on the stove over a low heat, whisking all the time, make sure you get into the corners of the pot, once the custard has thickened, remove it from the heat. Do not allow the mixture to boil.

Step 3

Remove the mixture from the heat and let it cool completely. Meanwhile coarsely chopped amaretti biscuits, use dry amaretti biscuits and not the soft spongy ones. When the mixture is cold add the cream, the amaretti and the bitter almond and mix with the immersion mixer or blender

Step 4

Pour the mixture into the ice cream maker and when it is ready you can serve with a soft amaretto as a garnish.

THE
COOKERY

by The Secret Jozi Chef

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