

Gelato

Gelato 5

Gelato is the Italian version of ice cream and differs from American ice cream in a few basic ways. First, and primarily, gelato is much denser than American ice cream. Gelato is denser for two reasons.

One, gelato contains significantly less butterfat than ordinary ice cream. Also, gelato is churned more slowly and has less air whipped into it than ice cream, thus producing a denser product.

Since gelato is denser, its flavors can be more intense than ordinary ice cream.

Chocolate Chip

Hazelnut

Pistachio

Chocolate

Vanilla

Coffee

Chocolate Hazelnut

Tiramisu

Lemon

Strawberry

White Chocolate Strawberry

Caramel