



[Raspberry Gelato Recipe](#)

Recipe and Process Photos found on [AnnsEntitledLife.com](#)

Prep Time: 20 minutes

Cook Time: 30 Minutes

Total Time: 7 hours

Raspberry Gelato Mise en Place:

- Ice Cream Maker
- Measuring Cup
- Blender
- Chinois Strainer
- Cheesecloth
- 2½ quart Saucepan (with heavy bottom)
- Mixing Bowl
- Wooden Spoon
- Whisk
- Cooking Thermometer
- Measuring Spoons
- Mesh Strainer
- Air Tight Container

Raspberry Gelato Ingredients:

- 4 cups Raspberries (if frozen, thaw before using)
- 1 cup Sugar
- 2 1/4 cups Half and Half
- 6 large Egg Yolks
- 1 cup Powdered Milk
- 1 cup Heavy Cream
- 2 tsp [Pure Vanilla Extract](#)

Raspberry Gelato Directions:

- Place raspberries in a blender. Process until completely pureed.
- Press raspberry puree through a chinois lined with cheesecloth using the wooden pestle. (You can also use a mesh sieve.)
- Squeeze the last of the puree through the cheesecloth. Discard cheesecloth and any seeds.
- Set aside your 2 cups of filtered raspberry puree.
- Place sugar and 1¼ cups of half and half in a 2½ quart saucepan with a heavy bottom. Bring to a simmer over medium heat stirring constantly.
- Lower heat.
- In a medium sized bowl whisk the egg yolks until thickened, approximately 2 minutes.
- While you are whisking the eggs, add ½ cup of the hot half and half mixture to the yolks, ¼ cup at a time. (This is to temper the eggs so they don't cook when you add them to your half and half mixture on the stove.)
- Return stove heat to medium. Add the egg mixture to the half and half mixture on the stove.
- Stir constantly with a wooden spoon (do not use a whisk, that will make bubbles)
- ... until the mixture is thickened and registers 180° with a thermometer.
- Stir in remaining half and half powdered milk and heavy cream.
- Strain mixture through a fine mesh strainer.
- Discard any clumps left behind in the strainer.
- Add the strained half and half mixture to a bowl. Stir in raspberry puree and vanilla extract.
- Cover and refrigerate at least 6 hours.
- According to your ice cream maker's directions, place the freezer bowl in the freezer if you have not already done so.
- When your ice cream bowl is frozen, and your custard has been refrigerated at least 6 hours; assemble the maker.
- Turn on the machine, pour raspberry custard mixture into freezer bowl
- Let mix until thickened (20-25 minutes).
- Transfer gelato into an airtight container and place in freezer for 2 hours.
- Remove from freezer 15 minutes before serving.
- Note: this softens quickly.
- Makes 14 servings Raspberry Gelato