

Dark Chocolate Gelato (8.5% butterfat)

Yield: Approximately 2000g liquid base (suggested 25% - 35% Overrun)



Basic

Ingredients:	Amount
Itaberco Core Frozen Dessert Stabilizer (ST-5)	.4% or 8g
Sugar	13% or 260g
Nonfat Dry Milk Powder	4.75% or 95g
Corn Syrup	15% or 300g
Half and Half	62.85% or 1257g
Cocoa Powder	4% or 80g

To Prepare:

- 1 Combine Core, sugar, cocoa powder and nonfat dry milk powder in a quart container or similar and mix until well combined.
- 2 Meanwhile heat half of the half and half to 180°F. Keep the remaining half and half cold until needed.
- 3 Remove the heated half and half from the heat and pour into a large mixing bucket. Add the corn syrup and mix until dissolved.
- 4 Add the mixed dry ingredients and whisk until combined. Allow the mixture to sit for about 5 minutes, to hydrate the cocoa powder.
- 5 Blend with an immersion blender for about 90 seconds.
- 6 Add the remaining half and half and blend again with an immersion blender for about 45 seconds.
- 7 Age the mixture in the refrigerator, tightly covered, for a minimum of 4 hours up to 24 hours. Reblend prior to freezing.
- 8 Process in a batch freezer according to the manufacturer's instructions.
- 9 Serve as desired.