



THE ULTIMATE ALCREMISTA'S

*Thanksgiving*  
**GELATO**

RECIPES



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## ***Pumpkin persimmon gelato*** ***vegan recipe***



### ***Ingredients*** (for 700 gr of gelato)

- soy milk: 260 gr / 9.17 oz
- coconut oil: 43 gr / 1.52 oz
- steamed pumpkin: 144 gr / 5.08 oz
- persimmon: 115 gr / 4.06 oz
- sugar: 115 gr / 4.06 oz
- inuline fiber: 23 gr / 0.8 oz)
- guar gum: 0.6 gr / 1 ml spoon (flat)
- cocoa nibs: 20 gr / 0.7 oz
- chestnut honey or dark maple syrup



## Steps

1. Place a plastic tube or a bowl on the scale, reset and weight the soy milk;
2. reset the scale and add the steamed pumpkin and persimmon pulp;
3. reset and add the coconut oil; if the oil is not liquid heat the mix in a saucepan at low temperature (30 °C is enough);
4. weight the sugar in a bowl then reset and add inuline and guar gum (you can't measure 0.6 gr with a kitchen scale, a precision scale is needed, but you can have the same measure using a 1 ml spoon);
5. mix powders (sugar, inuline and guar gum) using the whisk, then add to wet ingredients in the tube;
6. mix with the immersion blender until the sugar is completely dissolved;
7. let the mixture rest in the fridge for 2 hours;
8. pour the mixture in your gelato or ice cream maker, following the manufacturer's instructions;
9. when the gelato is going to be ready, add the cocoa nibs without stopping the machine;
10. *leave the gelato in the freezer for 30-60 minutes and add the chestnut honey or the dark maple syrup just before serving.*



## ***Cinnamon Custard gelato with blackberry sauce***



### ***Ingredients*** (for 680 gr of gelato)

- whole milk (3.7% in fat): 400 gr / 14.11 oz
- cream (36% in fat): 120 gr / 4.23 oz
- sugar: 100 gr / 3.53 oz
- egg yolk: n°3 (60 gr / 2.12 oz)
- cinnamon powder: 1 teaspoon

### ***Ingredients*** (for 140 gr of sauce)

- blackberries: 100 gr / 3.53 oz
- sugar: 40 gr / 1.41 oz



## **Steps**

1. Place the tube on the scale and weight the milk; reset and add the cream;
2. weight the sugar in the bowl, add 1 teaspoon (flat) of cinnamon powder and whisk;
3. add also three egg yolk (the weight of yolks should be around 60 gr, but no worry if it isn't);
4. stir sugar and yolks using the whisk, then add to milk and cream in the tube; use the spatula for a better result;
5. mix with the immersion blender till all the sugar is completely dissolved;
6. pasteurize the mixture rising temperature up to 82 °C (180 °F); stir slowly the mixture using the whisk and check frequently the temperature with a kitchen thermometer; when the pasteurization temperature is reached take off from fire and low quickly the temperature placing the pot in a cold water or ice bath;
7. let the mixture rest in the fridge for 6-8 hours;
8. heat sugar and blackberries in a saucepan at low temperature and stir slowly untill the consistency of a sauce is reached; if you prefer a smoother sauce, mix with a blender;
9. let the sauce rest at room temperature;
10. pour the mixture in your gelato or ice cream maker, following the manufacturer's instructions;
11. leave the gelato in the freezer for 30-60 minutes before consuming it and add the blackberry sauce just before serving.



## ***Orange dark chocolate gelato*** ***vegan recipe***



### ***Ingredients*** (for 700 gr of gelato)

- water: 408 gr / 14.39 oz
- dark chocolate (70% in cocoa): 87 gr / 3.07 oz
- cocoa powder (22-24% in fat, no sugar added): 50 gr / 1.76 oz
- sugar: 135 gr / 4.76 oz
- inuline fiber: 19 gr / 0.67 oz)
- guar gum: 0.6 gr / 1 ml spoon (flat)
- food grade orange essence: 2 drops
- orange zest: 1 orange



## **Steps**

1. Place a plastic tube or a bowl on the scale, reset and weight the water (use water at room temperature);
2. weight the sugar in a bowl then reset and add the cocoa powder; add also inuline and guar gum (you can't measure 0.6 gr with a kitchen scale, a precision scale is needed, but you can have the same measure using a 1 ml spoon);
3. mix powders (sugar, cocoa powder, inuline and guar gum) using the whisk, then add to water in the tube;
4. add 2 drops of food grade orange essence;
5. mix with the immersion blender till all the sugar is completely dissolved;
6. melt the required amount of dark chocolate placing the metal bowl on a pan of hot water (bain marie), stirring occasionally with the spatula; be sure that the bowl doesn't touch the bottom of the pan;
7. add the melted chocolate in the tube with other ingredients and mix again with the blender;
8. add fresh orange zest, scraping the skin of 1 organic orange
9. pour the mixture in your gelato or ice cream maker, following the manufacturer's instructions; do not refrigerate the mixture because it becomes too thick;
10. leave in the freezer for 30-60 minutes and then enjoy your orange chocolate gelato!



## ***Enjoy your Thanksgiving day gelato!***



Furthermore in my diary [www.alcremista.com/en/diary](http://www.alcremista.com/en/diary) is possible to find articles you could be interested in:

- a guide about gelato and icecream makers

[www.alcremista.com/en/diary/equipment/181-gelato-ice-cream-makers-comprehensive-guide.html](http://www.alcremista.com/en/diary/equipment/181-gelato-ice-cream-makers-comprehensive-guide.html)

- informations about guar gum and inuline

[www.alcremista.com/en/diary/recipes/180-pear-sorbet-recipe.html#guar](http://www.alcremista.com/en/diary/recipes/180-pear-sorbet-recipe.html#guar)

- the homemade gelato preparation steps

[www.alcremista.com/en/diary/tips-tricks/159-the-homemade-gelato-preparation-steps.html](http://www.alcremista.com/en/diary/tips-tricks/159-the-homemade-gelato-preparation-steps.html)

- how to create a gelato recipe

[www.alcremista.com/en/diary/tips-tricks/158-how-to-create-your-own-gelato-recipe.html](http://www.alcremista.com/en/diary/tips-tricks/158-how-to-create-your-own-gelato-recipe.html)