

CHOCOLATE GELATO

(from The Italian Dish)

1 quart whole milk
1 tablespoon + 1.5 teaspoons cornstarch
1/2 cup light corn syrup
1/3 cup sugar
1/2 teaspoon kosher salt
8 ounces bittersweet chocolate (70% cocoa)
1 teaspoon vanilla extract

Place 2 tablespoons of the milk in a small bowl, whisk in the cornstarch to make a slurry and set aside.

Add the remaining milk into a heavy saucepan and bring to a boil over medium heat. Pour in the slurry, corn syrup, sugar and salt, stirring gently. Return the mixture to a boil and whisk in the chocolate until completely smooth. Transfer into a bowl and let cool to room temperature. Once cooled, mix in the vanilla extract. Cover and refrigerate for at least 3 hours or preferably overnight to make sure it is completely chilled.

Whisk the base and then pour it into your ice cream maker and churn. The gelato should be the consistency of soft-serve ice cream, so do not churn it as long as you would to make a regular type ice cream. Store in the freezer, with plastic wrap pressed onto the top, and let it be at room temperature for 10 minutes before serving, to make scooping out easier.