

Strawberry Gelato

Ingredients

- 450gms fresh strawberries
- 340gms granulated sugar
- 360ml whipping cream
- 360ml cold water



Method

1. Clean and cut washed berries into quarters, or just smaller pieces
2. Put the berries, sugar and water into a blender or food processor and blend until liquid and smooth. This is also where you add lemon juice if necessary.
 - a. If you want your gelato a little softer then add a few teaspoons of vodka at this stage.
3. Whip the cream until slightly thickened – about the consistency of buttermilk.
 - a. If you don't want to bother doing this then just pour it from the container into the blender with everything else and blitz it all together.
4. Combine the cream with the strawberry mixture and mix thoroughly until blended.
5. The mixture will lose a little of its sweetness when it goes through the freezing process, so if it seems a bit too sweet now that is probably a good thing!
6. Freeze as indicated by the manufacturer of your ice cream maker.
 - a. To make sure it freezes well put the mixture into the fridge for at least a few hours (overnight is preferable) to make sure it's nice and cold before going into the maker.
7. If you don't have an ice cream maker just pour the chilled mixture into an airtight container and put it in your freezer. Take it out every half-hour or so and give it a really good stir. Keep doing this until it is difficult to stir easily and then let it harden until ready to eat.