



Stancato's[®]

ITALIAN RESTAURANT

Mascarpone Gelato with Merlot Cherries

Recipe Card

INGREDIENTS

Sauce

- 4 Cup pitted cherries
- 2 Cup merlot
- ¼ Cup sugar
- ½ Cup lemon juice
- Pinch of salt

Gelato

- 387 Grams cream
- 1 Tablespoon vanilla
- 215 Grams sugar
- 150 Grams water
- 3 eggs
- 3 egg yolks
- 113 Grams mascarpone
- 20 Grams vodka

DIRECTIONS

Sauce

1. Combine cherries, merlot, sugar, lemon juice, and salt in a saucepan; bring to a simmer.
2. Reduce heat, and cook until reduced to about 1 cup. Let stand 5 minutes. Spoon warm cherry sauce over gelato.

Gelato

1. Bring cream and vanilla to a simmer. Set aside.
2. Bring sugar and water to a simmer and cook until mixture reaches 226 degrees F. Set aside.
3. Over a double boiler, whisk eggs and egg yolks until light and fluffy. Remove once doubled in size. Be careful not to cook them.
4. Slowly drizzle and whisk in sugar syrup into egg mixture until combined.
5. Whisk in the cream mixture and then the mascarpone until thoroughly combined.
6. Add vodka.
7. Let cool to room temperature before refrigerating for at least 3 hours, or until completely chilled.
8. When the base is chilled, freeze in an ice cream machine following the manufacturer's directions. Transfer to an airtight container and freeze for several hours until firm, preferably overnight.
9. Serve and enjoy!