



INGREDIENTS

3 cups of pistachios
2 cups of whipping cream
1 TSP of vanilla bean extract
1 ½ cups of sweetened and
condensed milk



PISTACHIO GELATO NO CHURN

By Caterina Romano's Kitchen

DIRECTIONS

1. Bring a small pot full of water to a boil. Add the pistachios and cook for 5 minutes.
2. Drain them and run them in cold water to stop the cooking process.
3. Place them on a tea towel and gently roll them to remove the skins.
4. Place 1 ½ cups of the skinless pistachios in a food processor and run until the pistachios turn into a paste. (about 20 minutes). Do 6-7 scrape downs in the process. You will have about 1 cup of pistachio paste.
5. Chop ½ cup of pistachios into small pieces.
6. Using a stand mixer with whisk, add the whipping cream and vanilla, continue mixing until they form stiff peaks.
7. Gradually add the condensed milk along with the pistachio paste.
8. Once the paste is incorporated with the whipping cream, add the pistachio pieces.
9. Transfer the gelato to a cold ice cream container with a top.

ENJOY THE PISTACHIO GELATO