



CASA ITALIA
GOURMET FOOD & WINES

RECIPE:

Gelato con Vincotto

Gelato with Vincotto

Ingredients:

For Zabaglione:

2 Eggs

1 tbsp Sugar

1 Espresso

To plate Dish:

Mussini Saba/Vinocotto

Good Quality Vanilla Ice Cream

Oliviero Hard Almond Nougat

Amari Almond Cantucci

Fresh Mint Leaves





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Method:

To make Zabaglione:

1. Add approx. 2cm of water to a small saucepan and bring to the boil.
2. Remove saucepan from stove and rest a metal bowl on top.
3. Place the eggs, sugar and espresso in the metal bowl.
4. Stir mixture energetically until combined and a soft a fluffy consistency.

Tip: When you can draw the number 8, 8 times with the mixture on the whisk, then the Zabaglione is ready.

To plate Dish:

1. Drizzle Saba/Vinocotto on plate.
2. Finely chop the Hard Almond Nougat and sprinkle over Saba/Vinocotto on plate.
3. Make a quenelle with the Vanilla Ice Cream and place on top of the Hard Almond Nougat.
4. Place a tablespoon of Zabaglione on top of the Vanilla Ice Cream.
5. Garnish the plate with an Amari Cantucci biscuit or two and a couple of mint leaves.
6. Drizzle Saba/Vinocotto over plated dessert.

Recipe created by Chef Paolo Gatto