

OLIVE OIL GELATO WITH BALSAMIC STRAWBERRIES

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Original Recipe from [Williams-Sonoma](#)

*VEGETARIAN | GLUTEN-FREE

Ingredients

- 3 cups milk
- 1 cup heavy cream
- 6 egg yolks
- 1 cup granulated sugar
- 2/3 cup olive oil
- 2 pints fresh strawberries
- 2 tbsp balsamic vinegar

INSTRUCTIONS

1. In a medium saucepan over medium heat, whisk together the milk and cream. Cook, stirring frequently, until bubbles form around the edges of the pan.
2. In the bowl of an electric mixer, whisk the egg yolks and sugar together on medium-high speed until thick and tripled in volume, about 5 minutes.
3. Reduce the speed to medium-low, slowly drizzle in the olive oil, and beat until combined.
4. Slowly add 2 cups of the milk mixture to the eggs, 1/4 cup at a time, beating until just combined.
5. Pour the yolk mixture back into the saucepan, whisking until combined. Cook custard over medium-low heat, whisking constantly, until the mixture coats the back of a spoon and a candy thermometer registers 175 degrees F, about 15 minutes.
6. Strain the custard through a fine-mesh sieve into a bowl. Place the bowl inside of a larger bowl that has been partially filled with ice water. Cool the custard to room temperature, stirring occasionally, and then remove from ice water and place the custard in the fridge until cold.
7. Freeze the custard in an ice cream maker according to manufacturer's instructions. Once frozen, transfer gelato to freezer until ready to serve.
8. To make the strawberries, hull and quarter the berries. Then combine the berries and balsamic vinegar in a bowl and refrigerate for 1 hour.
9. To serve, scoop gelato into individual bowls and top each with 1/4 cup of the strawberries and balsamic. Serve immediately.