

# Dolce

## Vanilla Gelato

gelato al Fior di Latte

### Ingredients

500 ml (17 fl oz) heavy cream (or whipping cream)

300 g (10.6 oz) sweetened condensed milk

natural vanilla extract

**Note.** In Italy, 'panna fresca' or 'panna da montare' is the type of cream used in pastry and used to make whipped cream. It is fresh, it must be stored in the fridge, and it has a minimum of 35% fat.

### Procedure

Whip the cream with a stand or hand mixer.

**Cristina says.** Be careful not to over mix or it will turn into butter.

Add the condensed milk to the whipped cream and fold delicately. Then add a few drops of vanilla and fold the mixture.

Place the mixture in a shallow container and put it in the freezer for at least 3 hours.



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