



The Art of Making Gelato: 50 Flavors to Make at Home

By Morgan Morano

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Forget ice cream. Impress your dinner guests with unique flavors and indulge in fabulous recipes that you can make at home with *The Art of Making Gelato*. Discover the techniques and tools that you need to make this delicious treat at home.

Gelato is churned more slowly and frozen at a slightly warmer temperature than ice cream. The slow churning incorporates less air, so the gelato is denser. The higher freezing temperature means that the gelato stays silkier and softer. Dairy-free and egg-free, sorbets are made from whole fruit and a simple syrup. They're extremely flavorful and churned like ice cream to give them a soft texture.

Join Chef and Gelato aficionado Morgan Morano as she shares 50 recipes for gelato and sorbetto. Enjoy traditional chocolate, sweet milk and strawberry, to Torta della Mimosa, Bombolone, Biscoff, and Acero - even Avocado gelato!

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Editorial Review

About the Author

Morgan Morano is a professional chef and gelato expert. In 2010, Morgan established Morano Gelato after living in Italy, on-and-off, for 6 years. Morgan grew up in New England's Upper Valley and always planned to open a dessert-related business. During college and after culinary school, Morgan gained experience working and cooking in New York City and Italy. The most significant work that she did was for a Sicilian Gelato Chef who quickly became a close friend and mentor. Morgan appreciated the bold flavors of gelato found in Italy and noticed the lack of authentic gelato shops with Italian flavors in America. Disappointed with products claiming to be 'gelato,' she set out to establish the tradition of gelato-making in America and recreate pure Italian gelato.

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